



Five Nights at Freddy's

COOKBOOK



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Five Nights at Freddy's

COOKBOOK

By Rob Morris
Scholastic inc.

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Freddy
Fazbear

Chica



Foxy

Bonnie



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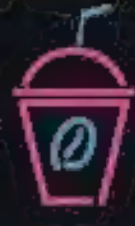
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Glamrock
Freddy

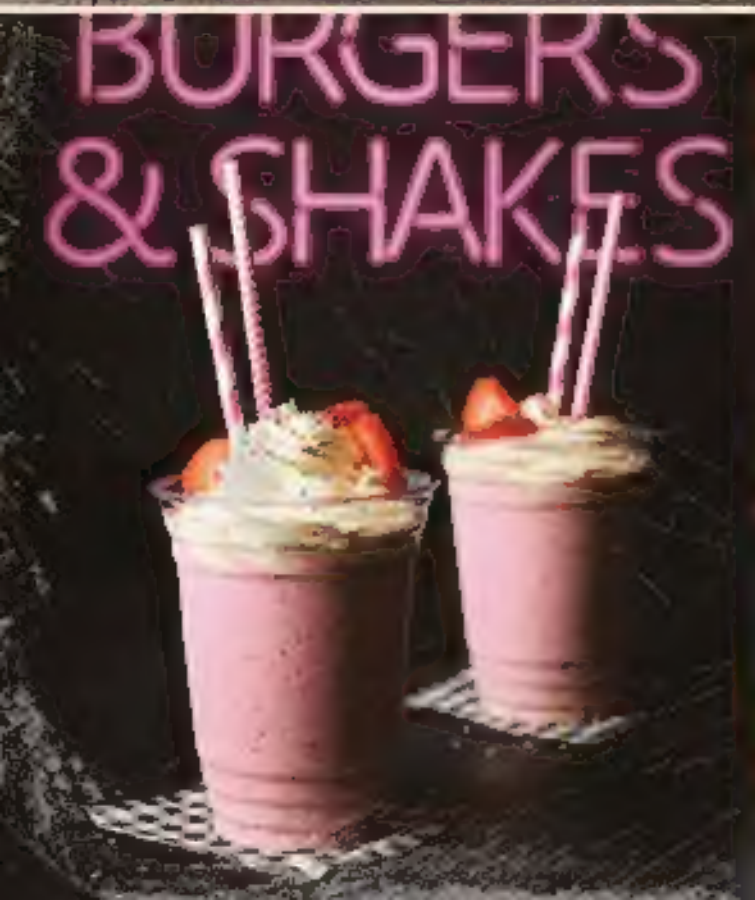
Glamrock
Chica



Roxanne
Wolf

Montgomery
Gator







Get Ready for FREDDY'S FOOD!

Are you feeling horridly hungry? In need of lip-licking inspiration to serve the perfect plate tonight? Don't frighten yourself with such foody thoughts, because Freddy Fazbear is here with a huge helping of delicious dishes to keep your belly seriously stuffed!

Friends, family, and visitors to your Pizzaplex (or perhaps just your kitchen, if for some reason you don't do your cooking in an entertainment complex of arcade games and rides) will love the Freddy-themed recipes inside this mouthwatering guide. From all you need to have and know for creating perfect pizzas with tasty toppings to delightful burgers, meaty treats, classic sharing dishes, and something sweet to follow, your *Five Nights at Freddy's* cookbook has it covered. Looking for "not meat" dishes? There's plenty of those, too.

The pages are action packed and take you on a cooking crash course through the fun, and potential pitfalls, of Freddy Fazbear's Mega Pizzaplex. You'll meet lots of interesting animatronic characters along the way, including Roxanne, Chica, and Monty, and discover what's lurking on their menu. Whether you're a full-on Freddy fanatic or a first-time visitor to the Pizzaplex, you're guaranteed to enjoy the mega meals, super snacks, and drinks that'll make you drool. Actually, is it wise to drool over your food? Probably doesn't help the flavor, so best not.

It's time to serve a plate to make Freddy proud!

LOCAL NEWS
Local pizzeria threatened with shutdown over sanitation.
Local pizzeria Freddy Fazbear's Pizzeria has been threatened again with shutdown by the health department over reports of foul odor coming from the much-loved animatronic mascots.
Police were contacted when parents reportedly noticed what appeared to be blood and mucus in the eyes and mouths of the mascots. One parent said they found them to "reanimate carcasses."

== Your Guide to the == MEGA PIZZAPLEX



PIZZAPLEX PARTY!

The Pizzaplex, or Freddy Fazbear's Mega Pizzaplex as it is officially known, is a triple-level complex full of adventure. More than just a place to grab a bite to eat and relax in your dining chair, it's a central hub acting as an entertainment zone with plenty to keep guests busy.

Fazer Blast



Roxy Raceway



Monty's Gator Golf



Freddy Fact

In the Faz-Pad restaurant, gorgeous dishes on the menu include Freddy fried rice, pineapple and shrimp tempura, and korma chunks. Fried Brussels sprouts? No thanks!



MISSING CHILDREN

Five children now reported missing.
Suspect convicted.

Five children are now linked to the incident at Freddy Fazbear's Pizza, where a man dressed as a cartoon mascot lured them into a back room. While the suspect has been charged, the bodies themselves were never found. Freddy Fazbear's Pizza has been fighting an uphill battle ever since to convince families to return to the pizzeria. "It's a tragedy."

PIZZAPLEX

KITCHEN SAFETY

You'll be buzzing more than an animatronic on 10,000 volts to get started on your first day in our kitchens, but this is an important safety alert before you do. These quick kitchen rules are crucial.

Pre-Cooking

1

**WASH
YOUR
PAWS!**



EMPLOYEES MUST

WASH HANDS

1

LOCATE
SINK

2

DETERMINE CORRECT
WATER TEMPERATURE

3

USE
SOAP



4

RUB HANDS TOGETHER
FOR 20 SECONDS

LONGER THAN
20 SECONDS
CONSTITUTES
AN UNPAID BREAK

5

DRY YOUR HANDS AND
GO BACK TO WORK!

2

*Wear an apron to protect clothing
and tie long hair back.*

3

*Check the recipe list carefully first
and make sure you have all the
ingredients ready.*

4

*Keep the area where you're cooking
clean and tidy.*

IN THE KITCHEN...

TIE UP YOUR HAIR!



UNSAFE



SAFE

During Cooking

5

If you're not an adult, then you must have one with you to help with sharp knives and operating hot ovens and stoves. Always chop away from yourself when using a blade.

6

Protective oven mitts must be used when putting anything in and out of the oven.



After Cooking

7

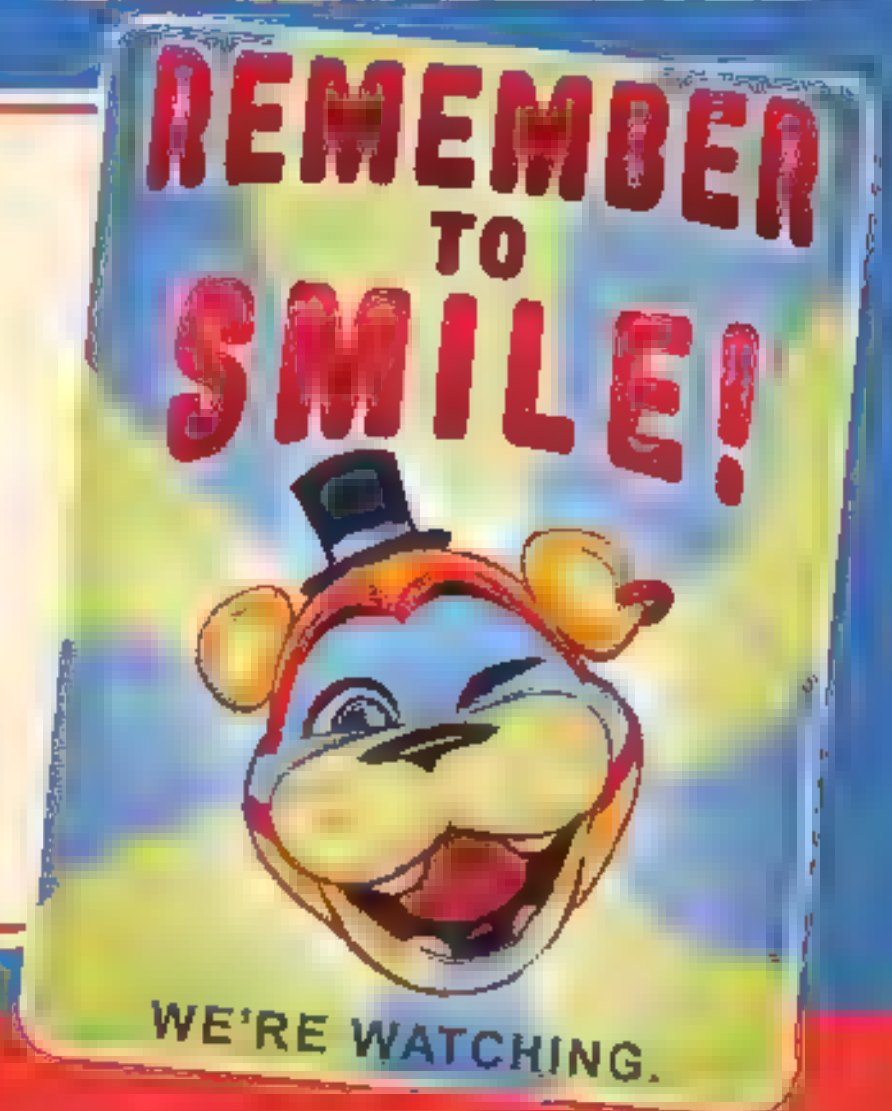
Allow piping-hot food to cool a little before tucking in. Don't rush in as if it's a manic Mazercise fitness session!

8

Always clean up after cooking and don't leave hazards around for others to find.

9

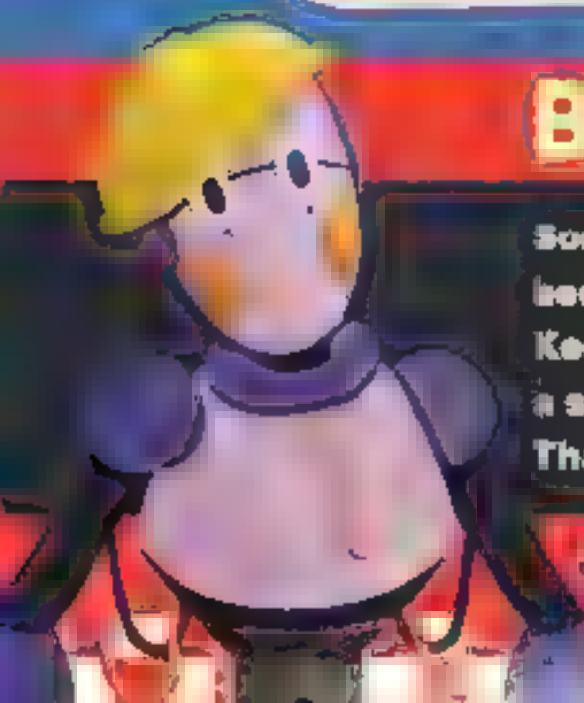
Once your shift at the Pizzaplex is over, make sure you leave before dark.



BE CAREFUL!

Sometimes if your food and ingredients are not handled properly, you may become unwell. Always rinse vegetables, fruit, and herbs before using them. Keep raw meat and fish away from other foods. Try to chop raw meat and fish on a separate chopping board, and wash the board and your hands after doing so. Thanks for paying attention to this while working at the Pizzaplex!

100% OF FATAL ACCIDENTS INVOLVE HUMAN BEINGS







Freddy Fazbear's **PIZZA**

Pizzas are the only place to begin your cooking extravaganza with Freddy Fazbear. As the "front man" of a band, Freddy doesn't mind you adding a touch of glamour to your work in the kitchen to give your pizzas some entertaining twists. Check out the delicious dipping sticks, doughy treats, and cheesy garlic pizza bread in this section, too. Yum!

PIZZAPLEX

MASTER DOUGH

MAKES 4 PIZZA BASES



PREPARATION TIME
30 MINUTES

RESTING TIME
1 HOUR

WHAT YOU WILL NEED

Generous 1 1/2 cups/13 fl oz/375 ml lukewarm water

2 1/4 tsp/1/4 oz/17 g dried yeast
1 tsp sugar

3 3/4 cups/1 lb 2 oz/500 g unbleached bread flour, plus extra for dusting

1/2 cup/3 1/2 oz/100 g fine semolina
1 tsp salt

4 tbsp olive oil, plus extra for greasing

1. In a bowl, mix the warm water, yeast, and sugar together and leave to one side until foamy.
2. Combine the flour, semolina, and salt in a large mixing bowl. Make a well in the center and pour in the foaming yeast liquid and olive oil. Using the handle of a wooden spoon, bring the mixture together to form a dough.
3. Tip the dough onto a lightly floured surface and knead for about 10 minutes until the dough becomes smooth. Brush the inside of a large bowl with olive oil and place the dough in it. Cover with a clean dish towel and leave in a warm place until doubled in size—about an hour should do the trick.
4. Tip the dough onto a lightly floured surface and roll into a log shape. Divide the dough into four even portions. Using a rolling pin, roll the dough out to about 12" in diameter and top with whatever you like. Cornmeal or fine semolina is great to stretch pizza dough.



Freddy's Top Tips!

When rolling out the dough, use a rolling pin that is slightly longer than the diameter of the dough. This will help you to roll it out evenly and without any air pockets.

For a crispier crust, pre-bake the dough for about 5 minutes before adding your toppings. This will help to dry out the dough and create a nice, golden-brown crust.

THIS IS A WARNING!
The Pizzaplex is not all it seems.
Don't get caught here at night.
The animatronics are coming to life!!!
Be careful out there.

EASY PLEX PIZZA SAUCE

This sauce will top at least 3 pizzas and can be frozen. You don't use it all at once.

WHAT YOU WILL NEED

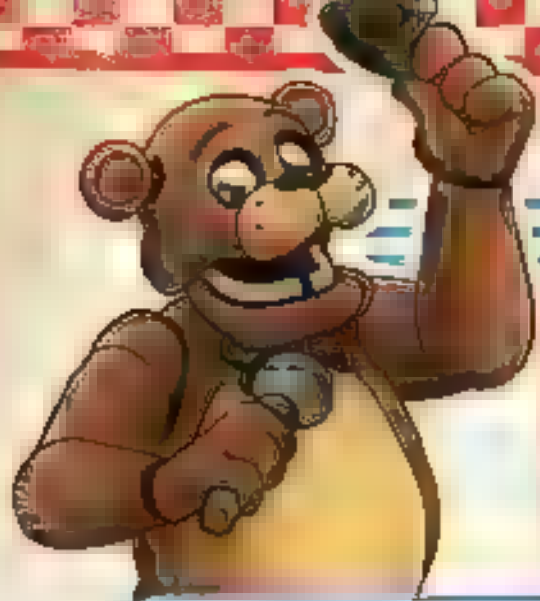
1 1/2 oz/400 g can of chopped

1. Strain the canned tomatoes through a sieve into a bowl.

Stir through the meat with the

©Taste





Freddy Fazbear's

PEPPERONI X-PRESS

MAKES 2 PIZZAS



PREPARATION TIME
20 MINUTES



COOKING TIME
12-15 MINUTES

WHAT YOU WILL NEED

All-purpose/plain flour

or semolina, for dusting

2 balls of Pizzaplex Master Dough
(see page 14)

1 cup/4¼ oz/120 g Easy Plex Pizza
Sauce (see page 15)

1 cup/5 oz/140 g grated mozzarella
cheese

24 slices pepperoni

2 tbsp capers (optional)

Fresh arugula/rocket, to garnish

1. Preheat the oven to 425°F/220°C/gas mark 7. If you are using a pizza stone, put that in the oven to heat up.
2. On a lightly floured surface, roll or stretch out a ball of the dough until it measures roughly 11 inches/28 cm in diameter. Repeat to roll out the other pizza.
3. Spread half the Easy Plex Pizza Sauce over each of the bases, leaving a thin edge bare for the crusts.
4. Sprinkle half the mozzarella cheese over each base. Divide the pepperoni between the pizzas and scatter each with capers.
5. Cook for about 12-15 minutes until the cheese is bubbly and you have a nice golden crust.
6. Cut each pizza into 8 slices and sprinkle arugula leaves on top of each slice.

Freddy Fact

Freddy Fazbear likes to make the most unusual quick pizzas. With the help of his food tech, it's a race against time to create the most delicious pizza in the land.



PIZZA

FREDDY
FAZBEAR





Funtime Foxy

3-CHEESE VEGGIE SURPRISE



PREPARE & COOK

PREPARATION
20 MINUTES

COOKING TIME
12-15 MINUTES

WHAT YOU WILL NEED

- All-purpose/plain flour or semolina for dusting
- 2 balls Pizzaplex Master Dough (see page 4)
- 1 cup / 3½ oz / 100 g Easy Flex Pizza Sauce (see page 15)
- 1 cup / 2¾ oz / 80 g grated mozzarella cheese
- 1 cup / 3½ oz / 100 g Taleggio cheese
- 1 jarred roasted red bell pepper drained and roughly chopped
- 1 medium zucchini, courgette
- 1 tbsp chopped parsley
- 1 tbsp / ½ oz / 20 g pine nuts
- Fresh basil and freshly grated Parmesan cheese to serve

1. Preheat the oven to 425°F/220°C/gas mark 7. If you are using a pizza stone, put that in the oven to heat up.
2. On a lightly floured surface, roll or stretch out a ball of the dough until it measures roughly 11 inches/28 cm in diameter. Repeat to roll out the other pizza.
3. Spread half the Easy Flex Pizza Sauce over each of the bases, leaving a thin edge bare for the crusts.
4. Sprinkle half the mozzarella over each base, then add little dots of Taleggio to the edge of the crust. Add the chopped bell pepper, sliced zucchini and chopped parsley. Finally, sprinkle the pine nuts over the top.
5. Bake the pizzas for about 12-15 minutes until the crusts are golden. Just before serving, tear up the basil and add it to the pizza, then grate some Parmesan over the top and enjoy.





Fredly's

GARLICKY PIZZA TWIRLS

AND SPICY DIP

MAKES 10 TWIRLS



PREPARATION TIME
20 MINUTES



COOKING TIME
10 MINUTES

WHAT YOU WILL NEED

All-purpose/plain flour
or semolina, for dusting
ball of Pizzaplex Master Dough
see page 4
2 tbsp/30 g butter
3 garlic cloves, crushed
1 tsp chopped fresh parsley
2 tbsp Easy Plex Pizza Sauce
(see page 15)
1 cup/1 3/4 oz/50 g grated
mozzarella cheese
1 tbsp finely grated Parmesan
cheese

FOR THE DIPPING SAUCE

3 tbsp Easy Plex Pizza Sauce
(see page 15)
1 tsp hot pepper chili flakes
2 tbsp olive oil

1. Preheat the oven to 425°F/220°C/gas mark 7 and line a baking sheet with parchment paper
2. On a lightly floured surface, roll the pizza dough to a rough rectangular shape measuring 14 x 8 inches/35 cm x 20 cm
3. Soften the butter in the microwave, then mix in the crushed garlic and chopped parsley. Brush the garlic butter over the base, right to the edges. Spread the tomato sauce on the base, then sprinkle the mozzarella and Parmesan cheeses on top
4. Starting from a long edge, roll the dough into a tight cylinder shape. Using a serrated knife, cut the dough into slices about 1 1/4 inches/3-4 cm thick and place them onto the lined baking sheet with the cut sides facing up. Bake for about 10 minutes until golden.
5. While the dough twirls are cooking, make the dipping sauce by mixing the tomato sauce with the hot pepper flakes and olive oil. Spoon it into a small bowl
6. Serve the dough twirls with the dipping sauce

Talking of twists and turns, remember never to turn away and take your eyes off endoskeletons. If you do, they will move and attack!



PIZZA





Circus Baby's

CHEESY GARLIC BREAD

WITH SWEET BALSAMIC ONIONS



PREP TIME



PREPARATION TIME
20 MINUTES

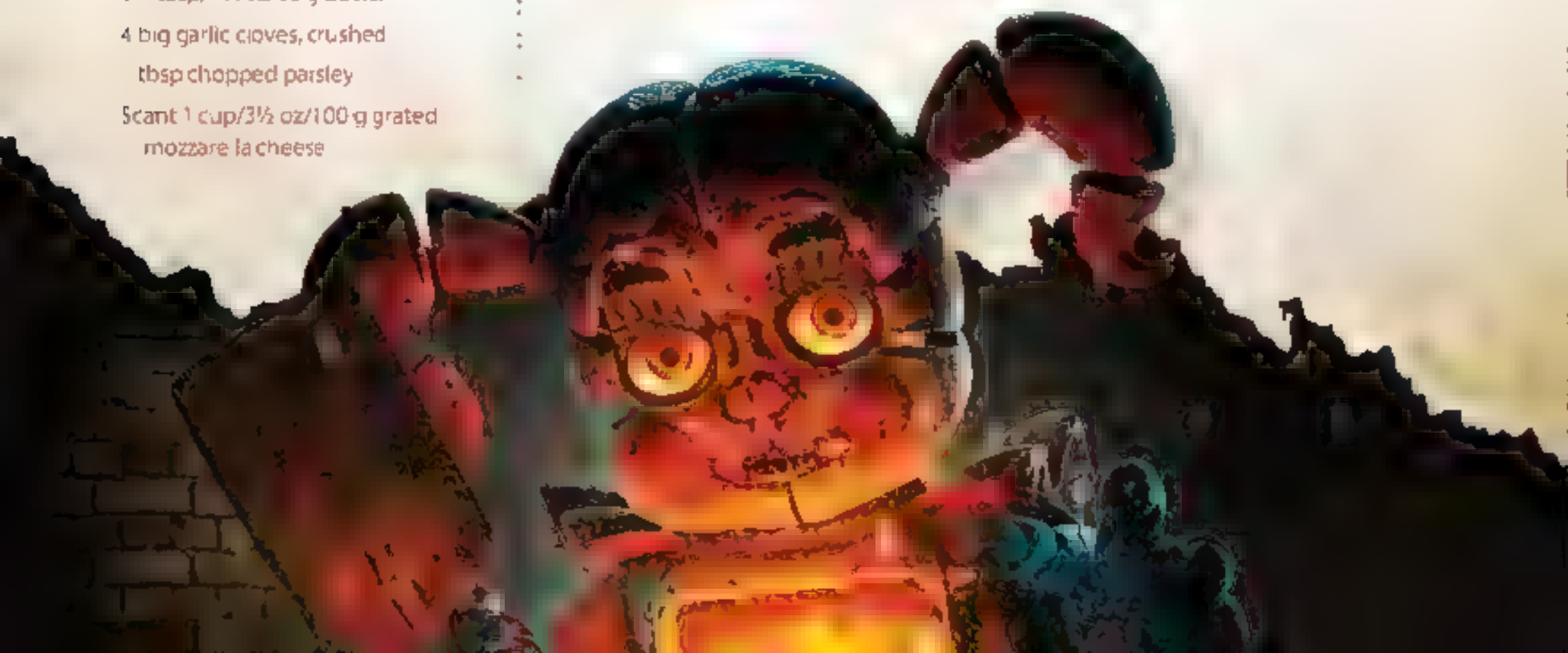


COOKING TIME
30 MINUTES

INGREDIENTS

- 1 large red onion, sliced
- 3 tbsp balsamic vinegar
- 1 tsp sugar
- All-purpose/plain flour
or semolina, for dusting
- 2 balls Pizzaplex Master Dough
see page 4
- 3 1/2 tbsp/1 3/4 oz/50 g butter
- 4 big garlic cloves, crushed
- 1/2 tsp chopped parsley
- Scant 1 cup/3 1/2 oz/100 g grated
mozzarella cheese

1. Put the red onion, balsamic vinegar, sugar, and 2 tab spoons of water in a small saucepan and cook over a low heat until the onions are sticky, 10–15 minutes. Remove from the heat and leave to cool. Meanwhile, preheat the oven to 425°F/220°C/gas 7
2. On a lightly floured surface, divide the dough into four portions and using a rolling pin, stretch out to whatever shapes you like, making them roughly 1/4 inch/1/2 cm thick. Place onto a pizza screen, if using
3. Soften the butter in the microwave, then stir in the crushed garlic and chopped parsley. Spread the garlic butter over the pizza bases, leaving a 3/4 inch/2 cm crust bare around the edge. Sprinkle the mozzarella cheese on top.
4. Dot the sticky onions over the garlic bread, then place in the oven for about 12 minutes, until the cheese is bubbling and the crust is golden. Slice and eat while they are hot





Farbear's

DUNKING CINNAMON STICKS

with chocolate sauce

MAKES 10



PREPARATION TIME
20 MINUTES



COOKING TIME
12 MINUTES

WHAT YOU WILL NEED

All purpose plain flour for dusting

1 ball of Pizzaplex Master Dough
(see page 14)

2 tbsp/1 oz/25 g butter, melted

2½ tbsp/1 oz/25 g superfine/
caster sugar

1 tsp ground cinnamon

FOR THE CHOCOLATE SAUCE

¼ cup ¼ oz/50 g bittersweet dark
chocolate

2 tbsp/1 oz/25 g butter

¼ cup/4 fl oz/125 ml heavy/double
cream

1 tbsp sugar

1. Preheat the oven to 425°F/220°C/gas 7 and line a baking sheet with parchment paper.
2. On a lightly floured surface, roll the dough out to a rectangle measuring roughly 12 x 8 inches/30 x 20 cm. Cut the dough in half sideways. Brush one of the halves of dough with the melted butter, saving some for a final brush over before they go into the oven.
3. In a small bowl, mix together the sugar and cinnamon. Sprinkle three-quarters of the sugar mix over the buttered dough, then lay the unbuttered dough half on top. Using a rolling pin, gently roll to press the two halves together. Cut the dough into 10 even strips, roughly 1 inch/2.5 cm in thickness. Brush the tops of the strips with the remaining butter and sprinkle the remaining sugar on top.
4. Holding a strip at one end, twist it a few times to form a spiral and place onto the baking sheet. Repeat to make 10 sticks. Cook for about 10–12 minutes until golden.
5. While the sticks are cooking, make the chocolate sauce. Place all the ingredients in a small saucepan and gently warm over a low heat, stirring every so often until you have a silky chocolate sauce.
6. Pour the chocolate sauce into a small bowl and serve with the sticks.







Bonnie's

BURGERS

& Subs

Sure, everyone in the Pizzaplex loves a slice and a breaded dip, but there's so much more for your taste buds to explore. Everyone's favorite rabbit animatronic, Bonnie, is on hand to kick things off with a fabulous master recipe for essential burgers. With meaty subs, skewers, salmon patties, fish bites, and more in this section, you won't be short of your din-spiration!

Bonnie's

BURGERLICIOUS BURGER MIX

Remember, the burger needs to be cooked through, so use the safety mix method. It's not just a mix, it's a mix actually.

MAKES 4 BURGERS



PREPARATION TIME
10 MINUTES



COOKING TIME
10 MINUTES

WHAT YOU WILL NEED

1 1/2 tbsp/30 oz/ 20 g butter

1 medium onion, very finely
chopped

1 lb 5 oz/600 g ground/minced
beef chuck or brisket

1/2 tsp garlic powder

1/2 tsp onion powder

1/2 tsp black pepper

1 tsp salt

1 tbsp Worcestershire sauce

1 egg yolk

1. In a small pan over low heat, melt the butter and cook the finely chopped onion until soft. Make sure not to add any color to the onion. Remove from the heat and leave to cool completely.
2. In a large bowl, mix the meat and onions until well combined. Add the remaining ingredients and really mix well using your hands.
3. Divide into four even portions. If you have a burger press, great. If not, press the burger patties between two sheets of parchment paper using the base of a saucepan to flatten them. Use right away, or chill in the fridge for a couple days or freeze until needed.



Freddie's Top Tips!

Adding more ingredients to the mix.



Rabbits are cute
and cuddly, yeah?
Not so with
Bonnie-watch his
every move!





Bonnie's

ULTIMATE BURGER

with crispy buttermilk onions

1. Place the sliced onions into a bowl with the buttermilk and leave them to soak until you are ready to fry.

2. For the burger sauce, combine the ingredients in a small bowl and set to one side.

3. To fry the onions, heat the vegetable oil in a small saucepan or frying pan over medium heat.

4. Place the flour into another bowl, add the paprika, and season with salt and black pepper.

5. To test that the oil is hot enough, dip 1 or 2 pieces of onion into the flour and place into the oil. The oil is hot enough if the onion gets crispy after about a minute.

6. Fry the onions in batches until golden and crisp. Drain on paper towels.

7. To cook the burgers, heat a frying pan or griddle to medium-high heat.

8. Place the open buns facedown in the pan and toast until lightly browned.

9. Brush the patties with vegetable oil and cook for about 3-4 minutes. Flip the patties and add the cheese. Continue cooking for 3-4 minutes.

10. Now you are ready to build the ultimate burger. Spread the bun with some burger sauce. Add lettuce, tomato, the cheeseburger, pickles (if using), a generous amount of crispy onions, more burger sauce, and finally the top bun. Sit back and enjoy.

MAKES 2 BURGERS



PREPARATION TIME
45 MINUTES



COOKING TIME
20 MINUTES

WHAT YOU WILL NEED

FOR THE BURGER

- 2 patties Bonnie's Burgerlicious Burger Mix (see page 28)
- 2 burger buns
- 2 slices of cheese
- lettuce of your choice
- 2 slices of tomato
- Sliced pickles

FOR THE BURGERS

- small onion, thinly sliced
- 3 tbsp buttermilk
- $\frac{1}{2}$ cup/7 fl oz/200 ml vegetable oil
- 2 tbsp all-purpose plain flour
- 1 tsp paprika
- Salt and black pepper

FOR THE BURGER SAUCE

- 2 tbsp mayonnaise
- 1 tsp ketchup
- 1 gherkin, finely chopped
- 1 tsp yellow mustard
- 1 tbsp finely chopped chives, optional





SECURITY BREACH

Meatball Sub

Vanessa means well, but her flashlight is super distracting! Stay away from her when she's on patrol

MAKES 2



PREPARATION TIME
30 MINUTES



COOKING TIME
25 MINUTES

WHAT YOU WILL NEED

2 portions Bonnie's Burgerlicious
Burger Mix (see page 28)

1 tsp dried basil

1 tbsp vegetable oil

2 sub rolls, sliced

1 buffalo mozzarella ball, drained

Handful of arugula/rocket

FOR THE TOMATO SAUCE

1 tbsp olive oil

2 scallions/spring onions, chopped

1 garlic clove, chopped

1 cup/5 1/2 fl oz/175 ml

tomato puree

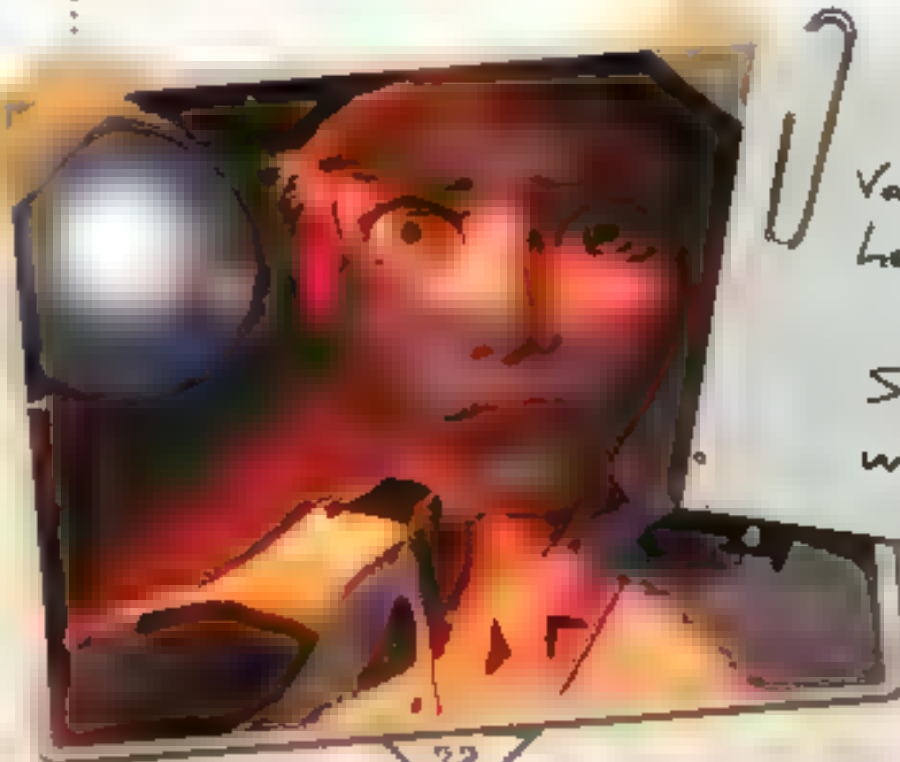
1 jarred roasted red be

pepper, chopped

1/4 tsp hot pepper/chili flakes

Salt and black pepper

- 1 Place the burger portions into a bowl and mix in the dried basil. Divide the mixture into 12 even portions and roll into meatballs.
- 2 Place a frying pan over medium heat, add the vegetable oil, and fry the meatballs until nicely browned, then transfer to a plate.
- 3 In the same pan, make the sauce. Add the olive oil and fry the scallions and garlic for about a minute. Pour in the tomato puree, add the roasted pepper and hot pepper flakes, and season with salt and pepper. Once simmering, place the meatballs into the sauce and simmer for 10 minutes.
- 4 While the sauce is cooking, preheat the broiler/grill and toast the cut sides of the sub rolls.
- 5 Place the bottoms of the toasted rolls onto a baking tray and spoon the meatballs and sauce on top. Add the mozzarella cheese and put back under the hot broiler to melt the cheese. Once melted, add half the arugula to each roll, top with the sub lids, and serve.



Vanessa means well, but her flashlight is super distracting! Stay away from her when she's on patrol





Lefty's

MEAT BITE SKEWERS

These meat bite skewers are a fun and easy way to make a meal. They are perfect for a quick dinner or a party. Finish the plate before it's too late!

SERVES 2



30 MINUTES



COOKING TIME
30 MINUTES

WHAT YOU WILL NEED

2 portions Bonnie's Burgerlicious
Burger Mix (see page 28)

2 garlic cloves, crushed

1 tsp ground cumin

1/2 tsp ground coriander

1/2 tsp hot pepper/chili flakes

1 tbsp chopped flat leaf parsley

FOR THE COUSCOUS

1 cup/8 fl oz/250 ml boiling water

1 tsp harissa paste

1 cup/9 fl oz/250 ml boiling water

1/2 cup/3 1/2 oz/100 g cucumber
peeled and chopped into small
pieces

1 large tomato, seeded and chopped

Small handful of mint and dill,
coriander leaves, chopped

TO SERVE

2 tbsp Greek yogurt

2 flatbreads

Lemon wedges

Sriracha sauce

You'll need 4 wooden or metal skewers for this!

1. Place the beef patties into a bowl. Add the garlic, cumin, coriander, hot pepper flakes, and parsley and mix well using your hands. Divide the mixture into four even portions.
2. Using slightly wet hands, roll each portion into a sausage shape, then thread a skewer through the middle, pressing the meat onto the skewer. Leave in the fridge for 20 minutes to firm up.
3. Put the couscous in a bowl. Place the harissa paste into a measuring cup, add the boiling water and stir. Pour the hot water over the couscous, cover with plastic wrap/cling film and leave to soak for 10-15 minutes.
4. While the couscous is soaking, preheat the broiler/grill to medium hot. Place the skewers onto a baking tray and cook for 7-8 minutes, turning regularly, until cooked through.
5. Fluff up the couscous with a fork and stir in the chopped cucumber, tomato, and herbs. Season with salt and black pepper.
6. Spoon the couscous onto a serving plate, top with the skewers, and serve with some Greek yogurt, warm flatbreads, lemon wedges, and some sriracha for a kick.

Freddy's Fact

Lefty's Meat Bite Skewers are a fun and easy way to make a meal. They are perfect for a quick dinner or a party. Finish the plate before it's too late!



EL CHIP'S

Fully Loaded Tortillas



... vibrant red...
found in the... and in...
the pico de gallo.

PORTIONS 2



PREPARATION TIME
25 MINUTES



COOKING TIME
15 MINUTES

WHAT YOU WILL NEED

portion Bonnie's Burgerlicious Burger Mix (see page 28)

2 tbsp vegetable oil

1 small onion, finely chopped

2 garlic cloves, crushed

1 tsp taco seasoning

cup / 7 oz / 200 g drained canned black beans

large bag of tortilla chips

cup / 3½ oz / 100 g grated cheddar cheese

FOR THE PICO DE GALLO

small red onion, finely chopped

jalapeño pepper, seeded and finely chopped

juice of 1 lime

3 tomatoes, seeded and flesh finely chopped

1 tsp chopped cilantro/coriander

Salt and black pepper

FOR TOPPING

avocado, chopped

½ cup / 1¼ oz / 50 g pickled jalapeños

2 scallions/spring onions, chopped

2 tbsp sour cream

Hot sauce (optional)

Cilantro/coriander leaves

1. To make the pico de gallo, mix the first five ingredients together and season with salt and pepper. Put in the fridge until needed.
2. Break up the burger patty with a fork. Add the oil to a frying pan and cook the onion and garlic for a couple minutes over medium heat. Add the broken patty and continue breaking it up as it cooks—you want it to be like ground beef, but crispy.
3. Add the taco seasoning, black beans, and a tablespoon of water. Cook for another 2 minutes, then remove from the heat. Preheat your broiler/grill.
4. Place half the tortilla chips onto an oven-safe serving tray. Top with half the meat. Arrange the remaining tortilla chips over the meat, then add the last of the meat and sprinkle the cheese on top. Put the dish under a broiler to melt the cheese.
5. Top the loaded tortilla chips with chopped avocado and jalapeños. Drizzle the sour cream on top of the fully loaded tortilla chips. Serve with the pico de gallo on the side, some hot sauce, if you like, and extra cilantro.

Freddy Fact

... picked up...
... even a bold and spicy flavor.





SALMON PATTIES

Prepared by Bonnie

1. Chop the salmon into chunks and place in a food processor. Pulse a few times so the salmon breaks down, but make sure you keep some texture—don't pulse it to mush.

2. Put the salmon into a bowl. Add all the chopped fresh ingredients and the fish sauce and mix well. Stir in the bread crumbs—this will bring the mixture together and help hold the shape while cooking.

3. Divide the mixture into four portions and shape them into patties. Pop in the fridge to firm up for 30 minutes before using as directed in the recipe you are following.

MAKES 2 PATTIES



PREPARATION TIME
20 MINUTES, PLUS CHILING

WHAT YOU WILL NEED

lb 5 oz/600 g fresh salmon,
skinned and pin boned
small red chili, finely chopped

A thumb-sized piece of ginger
finely grated

Finely grated zest of 1 lime

1 tbsp. fish sauce

1/2 cup fresh bread

crumbs



Freddie's Top Tips!



Ballora's

SALMON BURGER

Ballora's Salmon Burger is a delicious and healthy meal that is perfect for a quick and easy dinner. It features a salmon patty, a mango salsa, and a sriracha mayo. The burger is served on a whole wheat bun and is topped with a slice of cheddar cheese. This recipe is perfect for a quick and easy dinner.

MAKES 2



PREPARATION
30 MINUTES



COOKING TIME
30 MINUTES

WHAT YOU WILL NEED

2 burger buns of your choice
1 tbsp all-purpose/plain flour
2 Salmon Patties (see page 38)
2 tbsp vegetable oil
Crisp lettuce of your choice

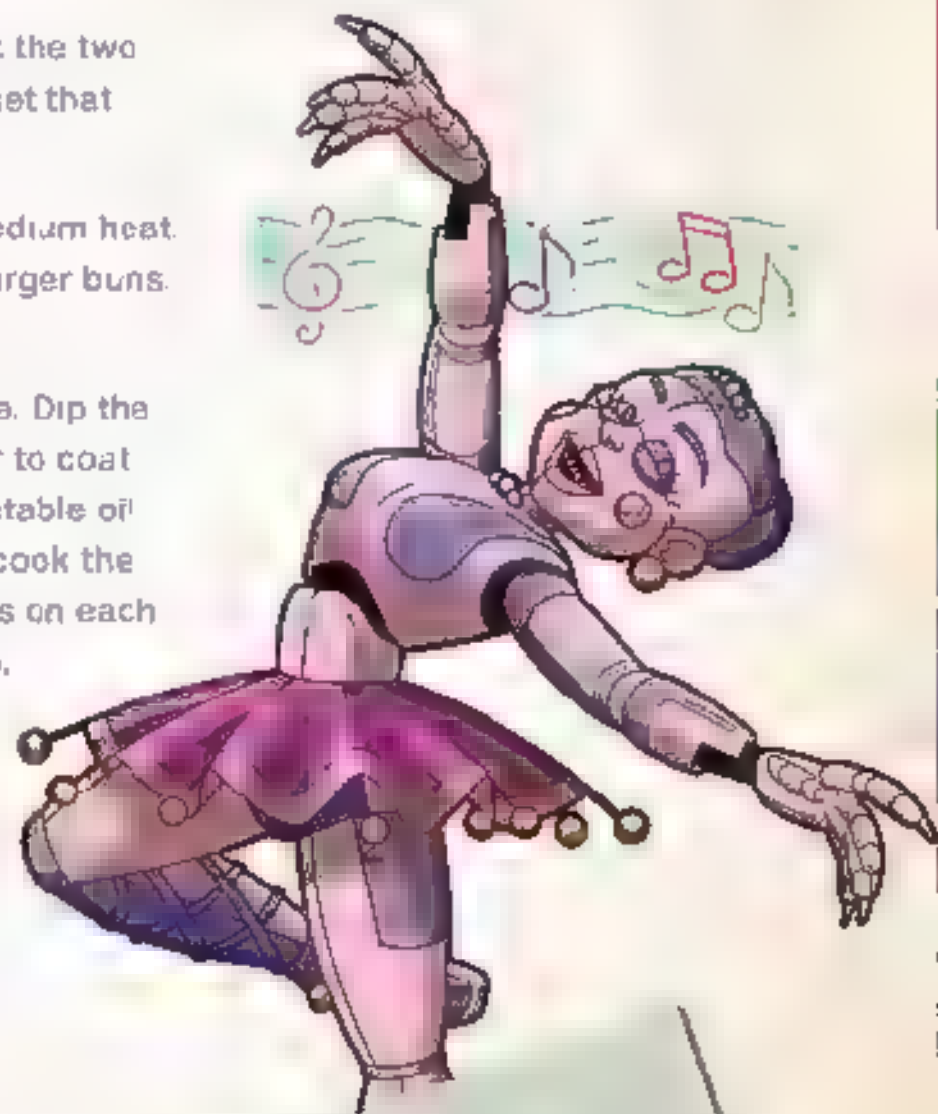
FOR THE MANGO SALSA

½ ripe mango, peeled, seeded, and diced
¼ red bell pepper, seeded and finely chopped
2 scallions/spring onions, finely chopped
1 red chili, seeded and finely chopped
1 garlic clove, crushed
Finely grated zest and juice of 1 lime
Handful of cilantro/coriander leaves

FOR THE SRIRACHA MAYO

2 tbsp mayonnaise
1 tsp sriracha

1. Make the mango salsa in advance—the longer it sits, the better the flavor. Combine all the ingredients well and leave in the fridge until needed.
2. For the sriracha mayo, mix the two ingredients together and set that aside, too.
3. Place a frying pan over medium heat. Toast the insides of the burger buns, then leave to one side.
4. Place the flour onto a plate. Dip the Salmon Patties in the flour to coat them evenly. Add the vegetable oil to the pan and, once hot, cook the patties for about 4 minutes on each side until golden and crisp.
5. Spread the base of a bun with half the sriracha mayo. Add the lettuce, followed by a patty. Top with a generous amount of the mango salsa and add the lid of the bun. Repeat to make the second burger and enjoy.



Ballora may look sweet and humanlike, but there's still plenty to be afraid of with this animatronic!



Stage Fright

SALMON PATTY SUB

It's time to get the party started with this delicious Salmon Patty Sub. The sub is topped with a delicious Salmon Patty, watercress, pickled cucumber, and extra mayo. It's a perfect party snack for your next event.

SERVES 2



PREPARATION TIME
25 MINUTES



COOKING TIME
5 MINUTES

WHAT YOU WILL NEED

2 Salmon Patties (see page 38)
2 tbsp all-purpose/plain flour
2 tbsp vegetable oil
2 sub rolls, sliced
Handful of watercress

FOR THE FLAVORSOME MAYO

2 tbsp mayonnaise
5 mint leaves, chopped
Finely grated zest of ½ lemon

FOR THE PICKLED CUCUMBER

¼ cucumber, thinly sliced or
peeled into ribbons
4 radishes, thinly sliced
½ tsp sea salt
1 tsp sugar
1 tsp white wine vinegar
1 tsp mustard seeds
4 tsp nigella seeds
2 tsp chopped dill

1. Make the pickled cucumber first because it needs time for the flavor to develop. Place the cucumber and radish into a colander, sprinkle with salt, and leave for 10 minutes. Squeeze out the excess water and place into a bowl. Add the remaining ingredients and leave to one side until you need it.
2. Make a quick flavorsome mayo by mixing the mayonnaise with the chopped mint and lemon zest. Set this aside, too.
3. Break each Salmon Patty into four pieces. Roll each piece into a ball and then press it so they look like mini patties. Roll them in the flour to coat. Heat the oil in a nonstick frying pan and fry the salmon patties for 4 minutes, turning over halfway through cooking, until crisp and golden.
4. While the patties cook, preheat the broiler/grill and toast the cut sides of the sub rolls. Spread each of the sub roll bases with a dollop of the mayo and arrange half the watercress over each. Add the mini salmon patties and finish with the pickled cucumber and extra mayo, if you have any left.







Mr. Hippo

Crispy Fish Bites

€ SPICY RICE



Menu



PREPARATION TIME
40 MINUTES



COOKING TIME
25 MINUTES

What You Will Need

2 tbsp all-purpose/plain flour
egg, beaten

3 tbsp panko bread crumbs

2 Salmon Patties (see page 38)

Vegetable oil, for frying

FOR THE SPICY RICE

$\frac{3}{4}$ cup/ $5\frac{1}{2}$ oz/150 g basmati rice

2 tbsp olive oil

onion, finely chopped

2 garlic cloves, crushed

$\frac{1}{2}$ tsp ground turmeric

$\frac{1}{4}$ tsp hot pepper/chili flakes

$\frac{1}{2}$ tsp paprika

$\frac{1}{2}$ red bell pepper, chopped

$\frac{1}{4}$ cups/10 fl oz/300 ml vegetable
stock, cold

Scant $\frac{1}{2}$ cup/ $1\frac{1}{4}$ oz/50 g frozen peas

FOR THE DIPPING SAUCE

1 tbsp mayonnaise

1 tbsp sour cream

garlic clove, crushed

finely grated zest of $\frac{1}{2}$ lemon

$\frac{1}{2}$ tsp chopped dill

TO SERVE

Nice salad leaves such as pea shoots,
arugula/rocket, or watercress

Lemon wedges

1. Rinse the rice in cold water for a few minutes, then leave in a bowl of cold water for an additional 15 minutes.
2. While the rice is soaking, add the olive oil to a medium-sized pan with a lid and gently cook the onion until it starts to soften. Add the garlic, turmeric, hot pepper flakes, paprika, and red pepper and continue cooking for a few more minutes. Drain the rice and stir it into the pan.
3. Pour in the vegetable stock and peas and bring to a simmer. Once simmering, place the lid on and continue cooking for exactly 2 minutes, then turn the heat off and leave the pan without touching the lid for 15 minutes (it's really important not to remove the lid).
4. While the rice is resting, put the flour in a shallow bowl, the beaten egg in another bowl, and the panko bread crumbs into a third bowl. Break each Salmon Patty into four pieces and roll each piece into a ball. Roll the balls in the flour to coat, shaking off any excess, then into the beaten egg—making sure they have a good coating—and finally into the bread crumbs.
5. Pour oil into a saucepan to a depth of about 2 inches/5 cm and set it over medium heat. Once hot, cook the salmon bites in the hot oil for about 4 minutes, turning them occasionally. You can also do this in a fryer heated to 350°F/180°C, if you have one. Drain on paper towels/kitchen roll.
6. For the dipping sauce, mix all the ingredients together.
7. Divide the rice between your plates, and top with the salmon bites. Serve the dip on the side with some crisp leaves and a wedge or two of lemon.



Zingy

SALMON LEMONGRASS SKEWERS

Bonnie Style

1. Divide both Salmon Patties into two, so you have four pieces. With slightly wet hands, form one of the pieces into a sausage shape then thread a stalk of lemongrass through it, gently pressing so the salmon sticks to the skewer. Repeat with the remaining salmon and lemongrass to create four skewers. Then pop them in the fridge to chill for about 30 minutes.

SERVES 2



40 MINUTES



COOKING TIME
8 MINUTES

WHAT YOU WILL NEED

2 Salmon Patties (see page 38)

4 sticks of lemongrass

Olive oil, for brushing

FOR THE SALAD

1 cup/3¼ oz/90 g rice noodles

¾ cup/1¾ oz/50 g sugar snap peas

halved lengthwise

chopped chili

3 scallions/spring onions, shredded

Small handful of torn cilantro/coriander

Small handful of mint leaves

FOR THE DRESSING

1 Tbsp rice wine vinegar

1 Tbsp rice wine vinegar

Juice of 1 lime

1 tsp grated fresh ginger

1 tsp honey

TO SERVE

Sliced red chili

Black sesame seeds

10 cashew nuts, toasted

and roughly chopped

Lime wedges

1. Divide both Salmon Patties into two, so you have four pieces. With slightly wet hands, form one of the pieces into a sausage shape then thread a stalk of lemongrass through it, gently pressing so the salmon sticks to the skewer. Repeat with the remaining salmon and lemongrass to create four skewers. Then pop them in the fridge to chill for about 30 minutes.
2. For the salad, place the rice noodles and sugar snaps into a bowl and pour boiling water from a kettle over them. Leave for 5 minutes, then drain, toss with the sesame oil, and leave to cool completely.
3. For the dressing, mix all the ingredients together, then pour over the noodles and toss gently. At this stage, turn your broiler/grill on to medium.
4. Place the salmon skewers onto a baking tray, brush with a little olive oil, and cook for about 8 minutes, turning three or four times while cooking, until the fish is cooked through.
5. Toss the spring onions, cilantro, and mint through the noodles and arrange onto two plates. Serve the skewers to the side and finish with sliced chili, sesame seeds, cashew nuts, and fresh lime wedges.



Make sure you grab an Unlimited Pass from the office at the Bonnie Bowl. Very helpful in progressing through the Pizzaplex!







Chica's Chicken Choices

Chica is always on the prowl. However, when she's not marching around the Pizzaplex and banging on doors, she takes some time to inspire a range of yummy chicken choices. Fantastic burgers, Thai-style salad, chicken coconut curry, and pop-tastic bites are on the way, so listen up and let Chica take charge!

CRISPY FRIED CHICKEN

Wash and dry the chicken thighs and drumsticks. Pat dry with paper towels.

SERVES 2

 **PREPARATION TIME**
30 MINUTES, PLUS
AT LEAST 2 HOUR MARINADE

 **COOKING TIME**
25-40 MINUTES

WHAT YOU WILL NEED

1/4 cups/10 fl oz/284 ml buttermilk
1/2 tsp salt
4 bone-in chicken thighs
4 chicken drumsticks
Vegetable oil, for frying

FOR THE SPICE MIX

1 tsp smoked paprika
1 tsp black pepper
1 tsp garlic powder
1 tsp celery powder
1 tsp cayenne pepper
1 tsp dried oregano
1/2 tsp dried thyme

FOR THE COATING

1 cup/3 1/2 oz/100 g cornstarch,
cornflour
2 tbsp/2 1/2 oz/20 g cornmeal
1 1/4 cup/31 1/2 oz/100 g all-purpose/
plain flour
1 tsp paprika
1/2 tsp ground turmeric

TO SERVE

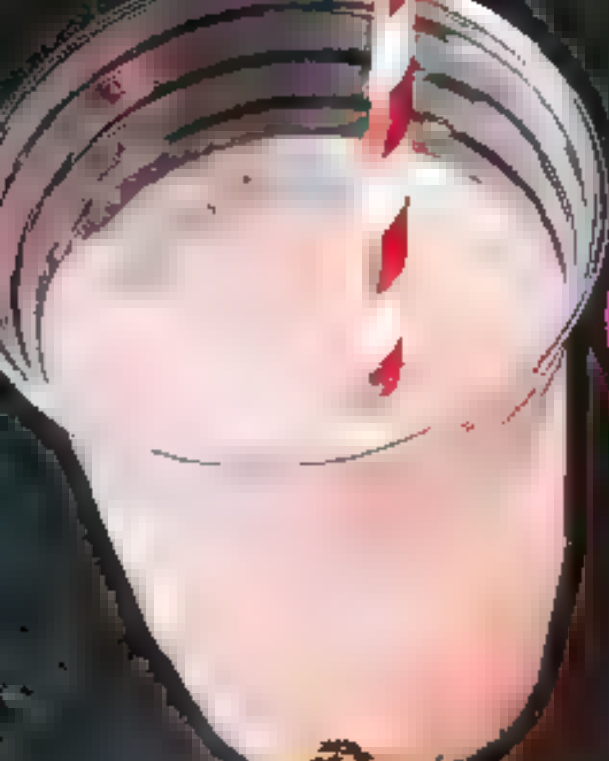
French fries

1. In a small bowl, combine all the spice mix ingredients and set aside.
2. Put the buttermilk in a medium bowl and whisk in 2 teaspoons of the spice mix and the salt. Place the chicken thighs and drumsticks into the buttermilk, making sure they are all well coated. Leave the bowl in the fridge for 2-3 hours, or ideally overnight.
3. For the coating, place all the ingredients into a large mixing bowl along with the remaining spice mix and season with a little salt.
4. To fry the chicken, fill a deep-sided pan to a depth of about 4 inches/10 cm with vegetable oil and, using a kitchen thermometer, heat to 350°F/180°C. You can also do this in a deep fryer. Preheat the oven to 275°F/140°C/gas 1.
5. Drain the chicken from the buttermilk, shaking off any excess, and toss in the coating. Coat each piece again by dipping it back into the buttermilk, then back into the coating. Shake off any excess and place onto a plate.
6. Working in batches, fry the chicken for about 10-12 minutes, turning occasionally, until golden and cooked through. Drain on paper towels, kitchen roll, then keep the chicken warm on a tray in the oven while you cook the remaining batches.
7. Serve the chicken with french fries and coleslaw.



Freddie's Top Tips!

Make a small cut into the meat and check that the juices run clear.

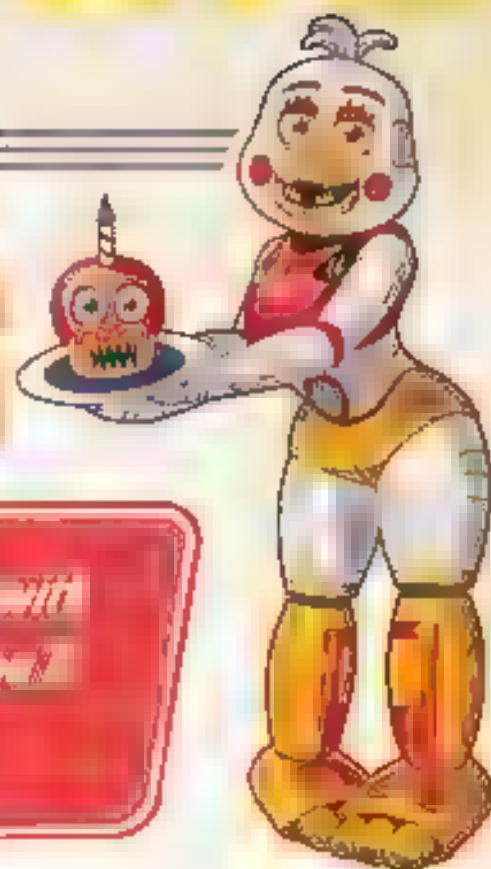


Chica
Chicken




Funtime Chica's

HARISSA CHICKEN WINGS



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PREP TIME

 **PREPARATION TIME**
25 MINUTES, PLUS
AT LEAST 2 HOUR MARINADE



COOKING TIME
30 MINUTES

WHAT YOU WILL NEED

Scant 1 cup/8 fl oz/225 ml
buttermilk
3 tbsp harissa paste
2 lb 4 oz/1 kg chicken wings,
cut in half
½ cup, 1 ¼ oz/50 g cornstarch/
cornflour
6 tbsp, 1 ¾ oz/50 g all-purpose/
plain flour
1 tsp salt
1 tsp ground black pepper
cooking oil spray
3 tbsp Frank's hot sauce (or other
store-bought hot sauce)
2 tbsp honey
Juice of 1 lime

FOR TAHINI DIPPING SAUCE

1 tbsp tahini
Juice of 1 lemon
2 garlic cloves, crushed

TO SERVE

2 scallions/spring onions, chopped
Small handful of cilantro, coriander

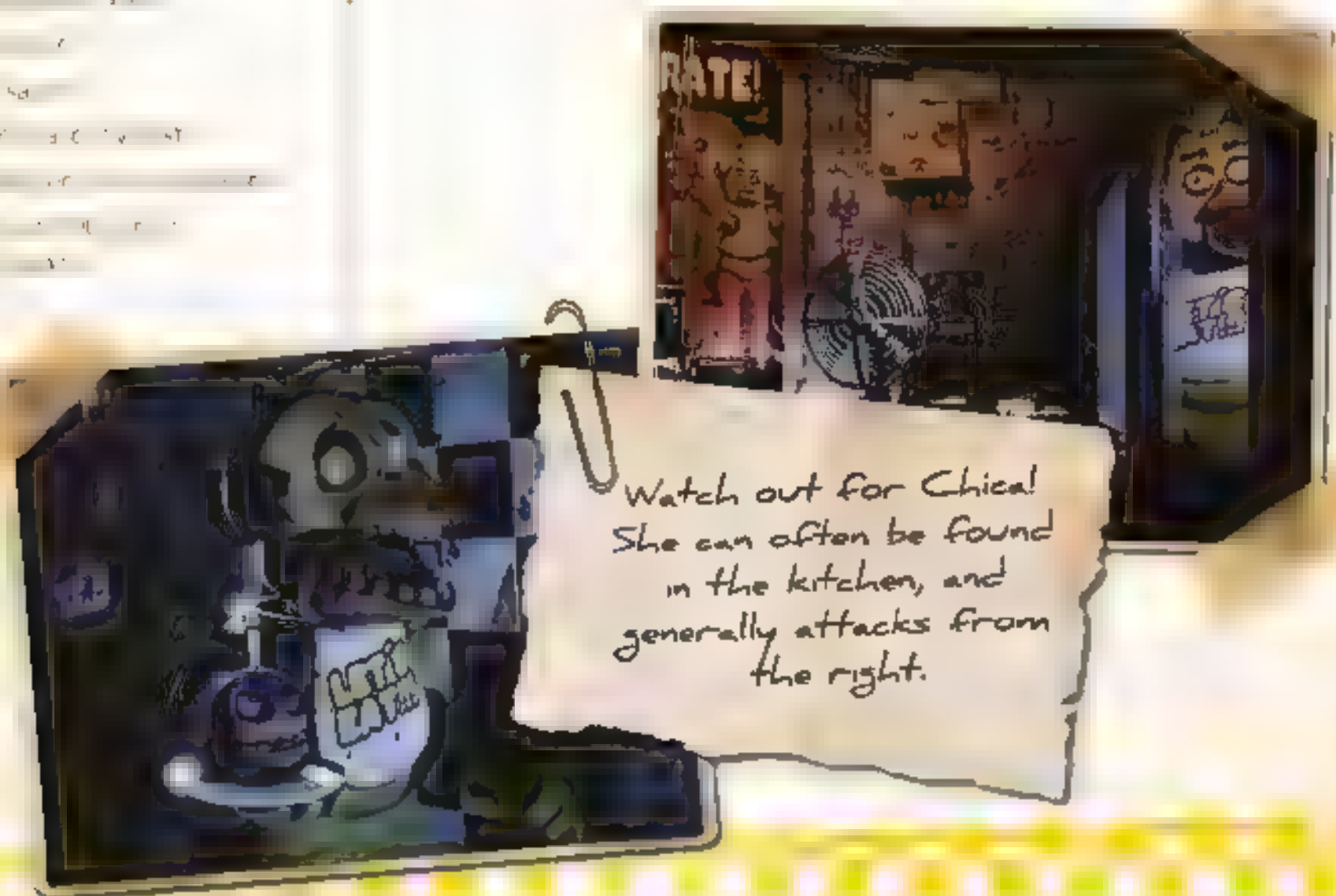
- 1 In a large bowl, whisk together the buttermilk and 1 tablespoon of the harissa paste. Stir the chicken wings into the buttermilk so they are well covered and leave in the fridge to marinate for a couple hours or overnight
- 2 When you're ready to cook, preheat your oven to 400°F/200°C/gas 6 and line a baking tray with parchment paper
- 3 Put the cornstarch, all-purpose flour, and the salt and pepper into another large bowl and mix together. Drain the wings from the buttermilk and toss into the flour mix. Lay each wing onto the lined tray, leaving a little space between them. Spray the wings with cooking oil and bake for about 25–30 minutes, turning halfway through.
- 4 While the wings are cooking, mix the remaining harissa paste with the hot sauce, honey, and lime juice to make a glaze.
- 5 Make the tahini dipping sauce by whisking the ingredients together with 3 tablespoons water—sauce should be runny
- 6 Once the wings are cooked, toss them in the spicy glaze, then arrange onto a serving plate. Sprinkle with scallions and cilantro and serve alongside the tahini dip



PREPARATION TIME
2 MINUTES

1. $\frac{1}{2} \times \frac{1}{2} = \frac{1}{4}$
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 9. $\frac{1}{2} \times \frac{1}{2} = \frac{1}{4}$
 10. $\frac{1}{2} \times \frac{1}{2} = \frac{1}{4}$

1. Roughly chop the chicken into chunks and place in a food processor with the egg. Pulse a few times to mince the chicken, keeping some texture. Don't overprocess it so it becomes too smooth.
2. Place the minced chicken in a large mixing bowl and add the garlic scallions, minced ginger and juice. Soy sauce, fish sauce, Thai curry paste and cilantro and mix well so everything is incorporated. Add the bread crumbs and stir well.
3. With slightly wet hands, divide the mixture into four portions and shape them into patties. Place the patties on a plate covered with parchment paper and freeze for 30 minutes before using.





Chien's Ultimate

THAI CHICKEN BURGER

Preparation Time: 30 minutes
Cooking Time: 10 minutes

INKIES 2

 **PREPARATION TIME**
30 MINUTES

 **COOKING TIME**
10 MINUTES

WHAT YOU WILL NEED

- 2 Chickenicious Thai Patties
see page 54.
- 1tbsp vegetable oil
- 2 burger buns
- Small handful of arugula/rocket

FOR THE SLAW

- cup 1 1/4 oz/50 g red cabbage
finely shredded
- carrot, peeled and sliced into
matchsticks
- 1/2 red onion, finely sliced
- 1/2 red chili, seeded and finely
chopped
- juice of a lime
- 1tbsp honey
- garlic clove crushed
- 1tbsp rice wine vinegar
- 1/2tbsp soy sauce
- Handful of cilantro/coriander torn

FOR THE SAUCE

- 2tbsp mayonnaise
- 2tsp Thai sweet chili sauce

1. First task is to make the slaw. Mix all the ingredients together in a large bowl and leave for about 15 minutes to let the flavors mix.
2. Heat up a frying pan over medium heat. Toast the inside of the burger buns and leave to one side.
3. Add the vegetable oil to the pan and, once hot, cook the patties for 3-4 minutes on each side until browned and cooked through.
4. While the patties are cooking, mix the mayonnaise with the sweet chili sauce and spread onto the base of the buns.
5. Add a handful of the arugula to each bun, followed by a chicken patty and a generous amount of the slaw. Place the lids on and enjoy!





On the Prowl...

COCONUT GUANAY

Chica-Licious Thai Patties

COCONUT GUANAY

PREPARATION TIME
30 MINUTES

COOKING TIME
20 MINUTES

WHAT YOU WILL NEED

2 Chica-Licious Thai Patties

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

4 oz (400 g) can coconut milk

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

Large green chili, seeded and sliced

TO SERVE

1/2 cup (120 ml) oil

1/2 cup (120 ml) oil

1. Divide each of the patties into five pieces and roll them into balls. Heat a nonstick frying pan over medium heat, add the vegetable oil, and cook the meatballs until seared. Then remove them from the pan.

2. In the same pan, add the chicken stock, coconut milk, and curry paste and bring to a simmer, stirring as you go. Add the green beans, bamboo shoots, ginger, and scallions, and return the meatballs to the pan. Simmer for 5 minutes, making sure the chicken balls are cooked through.

3. Just before you are ready to serve, squeeze in the lime juice, add the green chili, and season to taste. Serve with some steamed rice and Thai basil or cilantro if you have it.

Don't be surprised to see Chica eating pizza from the garbage cans. She loves the stuff!







PREPARATION TIME
1 ES

COOKING TIME
5-10 min

WHAT YOU WILL NEED

FOR THE DRESSING

- [illegible]





Medd Bear's

POPPING CHICKEN BITES



MAKES 20

 **PREPARATION TIME**
35 MINUTES

 **COOKING TIME**
15 MINUTES

WHAT YOU WILL NEED

½ cup/1 ¼ oz/50 g panko bread crumbs
2 tbsp plain popcorn
½ cup/1 oz/30 g all-purpose/plain flour
1 tsp garlic powder
3 tbsp buttermilk
2 Chica-Licious Thai Patties
see page 54
vegetable oil for frying

FOR THE CHILI DIPPING SAUCE

1 tbsp hot pepper flakes/chili flakes
2½ oz/75 g granulated sugar
3½ tbsp/1 ½ fl oz/50 ml rice wine vinegar
2 garlic cloves, finely grated
2 tsp cornstarch/corn flour
Pinch of salt

TO SERVE

Scallions/spring onions
Sliced red chili
Culantro/coriander

- 1 Start by making the chili sauce. Put the hot pepper flakes, sugar, vinegar, garlic, and scant ½ cup/3 ½ fl oz/100 ml water into a small saucepan. Simmer over low heat until the sugar has dissolved. Mix the cornstarch with a tablespoon of water to form a paste. Pour into the chili sauce and stir—it should thicken within a few seconds. Season with salt, then take the sauce off the heat and leave to cool.
- 2 Put the bread crumbs and popcorn into a food processor and pulse until you have a coarse crumb. Put into a bowl.
- 3 In a second bowl, mix the flour and garlic powder. Put the buttermilk in a third bowl.
- 4 Break the chicken patties into bite-size pieces—you should get roughly 10 from each patty. Roll them into little balls, then toss them in the flour. Dip them into the buttermilk, letting the excess drip off before finally tossing them into the popcorn crumb.
- 5 Pour oil to a depth of 1 inch/2.5 cm in a deep-sided pan and heat it to about 350°F/180°C. If you put a cube of bread in the oil, it should turn golden in about 1 minute—or you can use a kitchen thermometer. Working in small batches, cook the chicken for about 3–4 minutes until golden and cooked through, then drain on paper towels, kitchen roll.
- 6 Place all the cooked popcorn chicken on a serving plate and garnish with spring onions, some shredded chilies and cilantro leaves. Add the chili sauce to a small bowl and serve on the side.







Foxy's PORK plates

Pirate animatronic Foxy is as cunning as they come! Mercifully, the following selection of perfect pork plates are anything but shifty and sly. Get ready to pull out some great meaty treats, from pulled pork to sloppy burgers, tacos, and quesadillas. Yummy for your tummy!




Foxy's PULLED PORK

Master Recipe

*Nothing's round the Pizzapole, and it's all against the
Relax, though, as this pulled pork master recipe needs plenty
of time in the oven. It's quick to prepare and delicious,
and dripping with succulent love.*

SERVES 3-4

 PREPARATION TIME
15 MINUTES

 COOKING TIME
5 HOURS

WHAT YOU WILL NEED

- 1 tsp ground cumin
- 1 tsp black pepper
- 1 tsp smoked paprika
- 1 tbsp brown sugar
- 1 tsp salt
- 4 1/2 lb (2 kg) boneless pork
shoulder
- 1 1/4 cups/10 fl oz/300 ml cider
- Scant 1 cup/9 fl oz/250 ml
Foxy's Quick n' Easy BBQ Sauce
(see page 58)

1. Preheat the oven to 275°F/140°C, gas mark 1.
2. In a bowl, mix together all the spices, sugar, and salt. Rub the mixture all over the pork until completely covered. Place the pork in a casserole dish, pour in the cider, cover with a lid or foil, and cook for about 5 hours until the pork falls apart. Check the pork occasionally.
3. Once the pork is ready and falling apart, gently lift it from the casserole dish and place on a tray, skimming any excess fat from the juices left in the dish. Then add about a cup/9 fl oz/250 ml of the BBQ sauce to the juices and mix.
4. Shred the pork with a couple forks, making sure to remove any fatty bits. Pop all the shredded pork back into the dish and mix into the BBQ sauce. This keeps the pork succulent. You can keep the pulled pork in the fridge for 3-4 days or freeze some to use later.

Don't take your
eyes off Foxy's right
hand—he'll hook you in
and cause problems if
you do!





Foxy's Quick 'n' Easy BBQ SAUCE

In the Pipeline: Here, we need to open a kitchen cupboard door for a bottle of BBQ sauce. Make your own sweet and smoky special sauce in just a few minutes with this super-easy guide!

MAKES 1 CUP

 PREPARATION TIME
5 MINUTES

 COOKING TIME
10 MINUTES

WHAT YOU WILL NEED

- 1 cup/9 oz/250 g tomato ketchup
- 3 tbsps/1 1/4 fl oz/50 ml white wine vinegar
- 3 1/4 tbsps/1 1/2 oz/40 g dark brown sugar
- 1 tbsp Worcestershire sauce
- 1/2 tsp mustard powder
- 1 tsp smoked paprika
- Mild black pepper

- Put all the ingredients into a medium saucepan and bring to a steady simmer over low heat. Once the sugar has dissolved, turn the heat up a little and boil for 2–3 minutes, then remove from the heat and leave to cool. This sauce will keep for a few weeks in the fridge.

Foxy's eye patch doesn't seem to hinder him as he's always on the lookout for intruders!

Freddy Fact

When he's in the kitchen, Freddy likes to wear his apron. He also likes to wear his hat and his eye patch. He's a very busy man!





Foxy's Sloppy PULLED PORK BURGER

This pulled pork burger bun is such a glorious one. The secret is in the quick pickle sauce that's spread over the succulent pork. It's a delicious and refreshing treat for busy families. Enjoy it all day long!

SERVES 2

 PREPARATION TIME
20 MINUTES

 COOKING TIME
12-15 MINUTES

WHAT YOU WILL NEED

1 cup/9 oz/200 g Foxy's Pulled Pork (see page 66)

Scant ½ cup/3 ½ fl oz/100 ml
Foxy's Quick n' Easy BBQ
Sauce (see page 68)

2 burger buns

4 cheese slices

1 fresh jalapeño, sliced

FOR THE PICKLE

25 ml white wine vinegar

25 g sugar

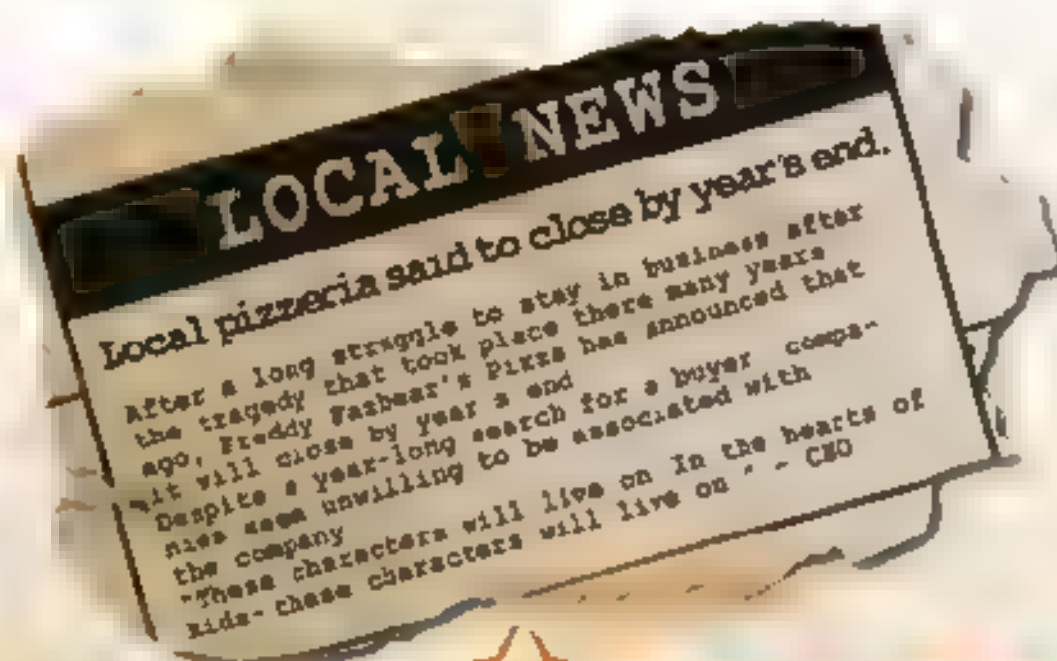
1 star anise

1 tsp mustard seeds

¼ cucumber, thinly sliced

5 radishes, thinly sliced

1. To make the pickle, put the white wine vinegar, sugar, star anise, mustard seeds, and 3 ½ tablespoons water into a small saucepan. Simmer over medium-low heat until the sugar has dissolved.
2. While the liquid is warming, place the sliced cucumber and radishes in a small bowl. Pour the hot pickle liquid over the cucumbers and radishes, toss, and leave to the side while you get everything else ready. Don't forget to remove the star anise.
3. Put the pulled pork in a saucepan with plenty of BBQ sauce and place over low heat to warm through.
4. Toast the inside of the burger buns under a hot broiler/grill. Place a slice of cheese over the base of each burger bun and place back under the broiler to melt the cheese.
5. Top the cheese with the pulled pork, dividing it evenly between the buns. Add a generous amount of pickles and finish with the sliced jalapeño. Place the lids on and enjoy.



SHAKES





FEAR PLAN

Pulled Pork Tacos



1. To make the pickled onion, warm the white wine vinegar, sugar, and 2 tbsp/1 fl oz/25 ml water in a small pan. Once hot, remove from the heat, add the red onion, mix, and leave to cool.

2. Warm up the pulled pork in a saucepan or in the microwave. Heat the tacos in a dry frying pan.

3. To assemble, place a taco onto a plate, add some shredded lettuce and red cabbage, then a quarter of the pulled pork, followed by some avocado chunks and pickled red onion. Finish with a drizzle each of sour cream and sriracha.

SERVES 2



PREPARATION TIME
25 MINUTES



COOKING TIME
10 MINUTES

WHAT YOU WILL NEED

1 cup/9 oz/200 g Foxy's Pulled Pork (see page 66)

4 soft taco wraps

1 head Bibb lettuce/butter lettuce, shredded

1½ oz/40 g red cabbage, shredded

1 small avocado, cut into chunks

Sour cream, to drizzle

Sriracha sauce, to drizzle

FOR THE PICKLED ONION

1 red onion, thinly sliced into rings

2 tbsp/1 fl oz/25 ml white wine vinegar

3 tbsp/1 oz/25 g sugar

1. To make the pickled onion, warm the white wine vinegar, sugar, and 2 tbsp/1 fl oz/25 ml water in a small pan. Once hot, remove from the heat, add the red onion, mix, and leave to cool.
2. Warm up the pulled pork in a saucepan or in the microwave. Heat the tacos in a dry frying pan.
3. To assemble, place a taco onto a plate, add some shredded lettuce and red cabbage, then a quarter of the pulled pork, followed by some avocado chunks and pickled red onion. Finish with a drizzle each of sour cream and sriracha.

Freddy Fact

Did you know? Freddy is a very special fox. He is the only fox who can talk. He is also the only fox who can read. He is the only fox who can write. He is the only fox who can draw. He is the only fox who can cook. He is the only fox who can dance. He is the only fox who can sing. He is the only fox who can play. He is the only fox who can love. He is the only fox who can be a hero.



SNACK SPACE

DEFEAT YOUR HUNGER



Don't forget your Party Pass for entry to Fazer Blast! And make sure you use the Fazerblaster to stun attacking animatronics.

Funtime Freddy's

DIRTY WEDGES

WITH PULLED PORK & PICKLED SALSA



SERVES 2



PREPARATION TIME
20 MINUTES



COOKING TIME
12-15 MINUTES

WHAT YOU WILL NEED

- 1 ½ lb/700 g potatoes
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp smoked paprika
- 1 tsp black pepper
- 1 tsp sea salt
- 5 sprigs of rosemary, roughly chopped

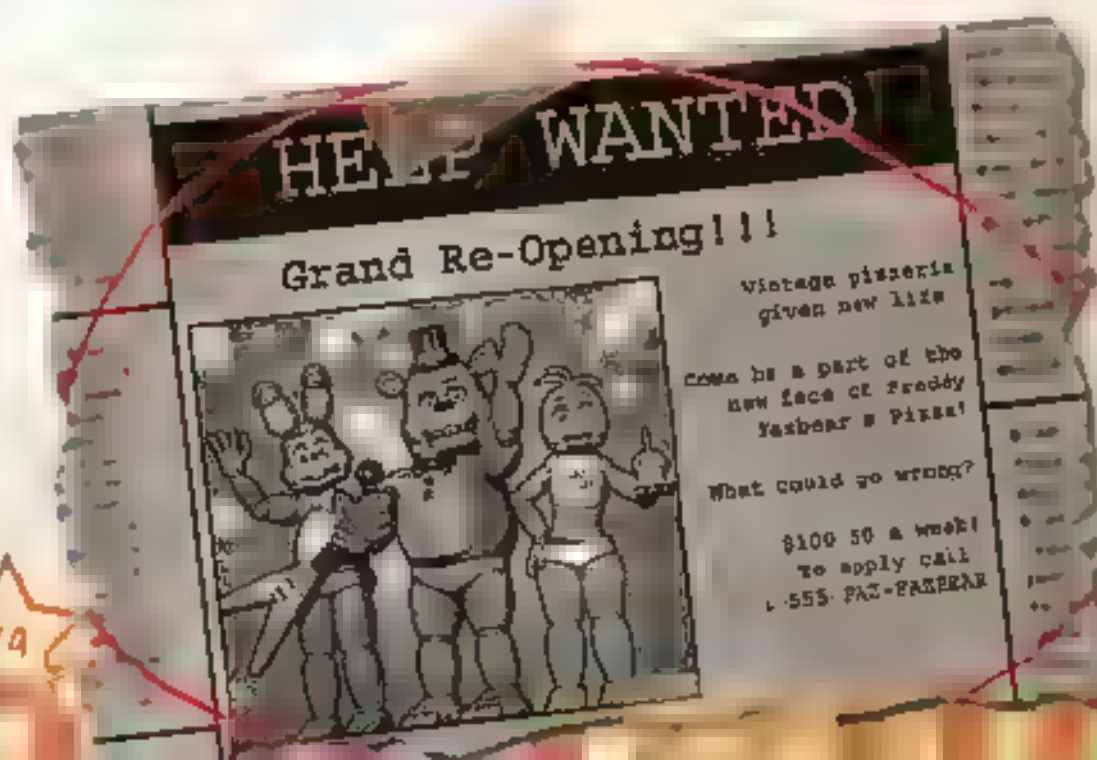
AT THE STORE

- 1 cup/9 oz/200 g Foxy's Pulled Pork (see page 66)
- 1 ½ cups/5 ½ oz/150 g grated cheddar cheese
- 2-3 tbsp sour cream

FOR THE SALSA

- 3 scallions/spring onions, finely chopped
- 5 pickles, finely chopped
- 1 jalapeño, finely chopped
- 1 tbsp roughly chopped cilantro/coriander
- 1 beefsteak tomato, seeded and diced

1. Preheat the oven to 400°F/200°C/gas 6. Chop the potatoes into wedges, making sure they are roughly similar sizes so they cook evenly. Place the potatoes in a pan of water, bring to a boil, then cook for 5 minutes. Drain the potatoes into a colander, then leave them to cook in their own steam.
2. Place the potatoes into a roasting pan and drizzle over the olive oil. In a bowl, mix together the spices, salt, and rosemary, then sprinkle it over the potatoes and toss so the wedges are evenly coated. Roast for about 30-40 minutes until crisp.
3. For the salsa, put the chopped scallions, pickles, jalapeño, cilantro, and tomato into a bowl and mix together.
4. A few minutes before the wedges are ready, warm the pulled pork in a saucepan and turn on the broiler/grill. Place the wedges onto an ovenproof serving tray, top with the cheese, and place under the broiler until the cheese melts.
5. Top the wedges with the pulled pork and serve with a side of the salsa and some sour cream.





FAZCADE

Pulled Pork Quesadillas



SERVES 2



PREPARATION TIME
25 MINUTES



COOKING TIME
15 MINUTES

WHAT YOU WILL NEED

- 4 large flour tortillas
- $\frac{1}{4}$ cup/2 oz/60 g refried beans
- Scant 1 cup/3 oz/80 g grated cheddar cheese
- $\frac{1}{2}$ cup/4 $\frac{1}{2}$ oz/120 g Foxy's Pulled Pork (see page 66)
- $\frac{1}{8}$ cup/1 $\frac{1}{4}$ oz/50 g corn
- $\frac{1}{2}$ red bell pepper chopped
- Pickled jalapeño, finely sliced
- 10 g cilantro/coriander

TO SERVE

- Lettuce leaves
- Sour cream
- Chili Dipping Sauce
(see page 62, optional)

1. Heat a large nonstick pan on medium heat—make sure the pan is big enough to fit a tortilla. Spread the refried beans over two of the tortillas. Top both tortillas with a quarter of the cheese, the pulled pork, corn, red pepper, jalapeño, and cilantro. Sprinkle the remaining cheese over the top and sandwich the ingredients in by topping this with the other tortillas. Press down gently to compact the ingredients and seal the tortillas.
2. Carefully pick up one of the quesadillas and place it into the preheated pan. Cook until golden and crisp on the bottom, then carefully turn the quesadilla over and toast the other side. Place the quesadilla onto a board and slice into wedges while you cook the remaining one.
3. Serve the quesadillas on a board with crisp lettuce, sour cream, and a spicy chili dip, if you are using.

Freddy Fact

The Fazcade is also known as the West Coast's most popular and plenty to keep visitors busy!





When investigating the
Fazcade ballroom, be
careful not to wake the
DJ Music Man.
He is not a nice fellow!





Glamrock Freddy's

FAVES & CLASSIC DISHES

As if to prove the animatronics can be creatures of habit, they never turn their noses away from a favorite dish. The Pizzaplex is home to a selection of classic cuisine. Featuring flavorsome pizzas, mac 'n' cheese, and gorgeous hot dogs, there's much to be said for a good old-fashioned fave!



Glamrock Freddy's

MAG 'N' CHEESE

Surely no better than the Pizzalezza, a classic, lovely helping of traditional mac & cheese makes a little prep. In the kitchen, all the while, always worth a while, the bubbly also comes out of the oven. Simply give out the chance to pop, or need, option.

SERVES 6



PREPARATION TIME
30 MINUTES



COOKING TIME
30 MINUTES

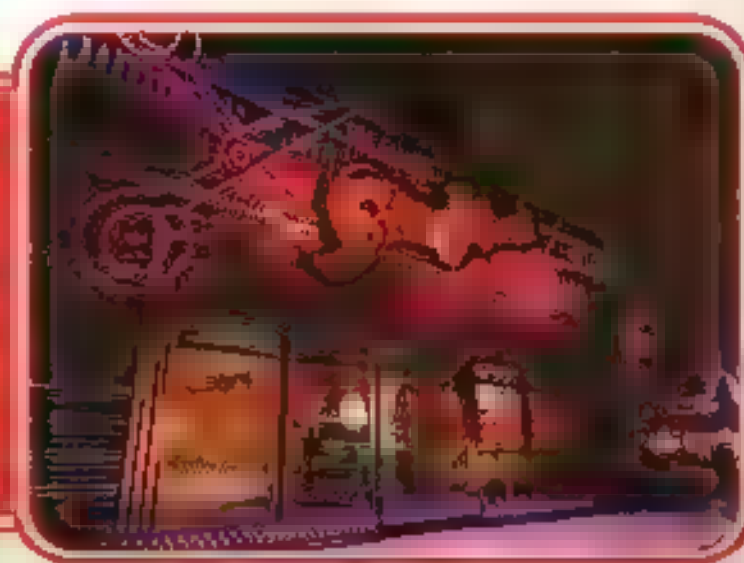
WHAT YOU WILL NEED

- 1 ½ cups/7 oz/200 g elbow macaroni pasta
- 2 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- ½ cup/4 ½ oz/125 g chorizo, roughly chopped
- 3 ½ tbsp/1 oz/30 g all-purpose/plain flour
- 3 ½ cups/28 fl oz/800 ml whole milk
- 3 ½ cups/10 ½ oz/300 g grated cheddar cheese
- Scant 1 cup/2 oz/60 g grated Parmesan cheese
- 8 sundried tomatoes, chopped
- ½ cup/3 ½ oz/100 g frozen peas
- ½ cup/3 ½ oz/100 g kale, roughly chopped
- ½ cup/2 ½ oz/75 g fresh bread crumbs
- Sea salt and milled black pepper

1. Cook the pasta in a large pot of boiling water for 5–6 minutes, then drain into a colander and leave to one side. Preheat your oven to 350°F/180°C/gas mark 4.
2. Heat the olive oil in a large sauté pan, add the onion, and cook over a low heat until soft. Try not to color the onion. Add the garlic and chorizo to the pan and continue cooking for 5 minutes.
3. Stir in the flour and, once incorporated, start adding the milk a little at a time. Keep stirring and adding the milk until you have a smooth sauce. Stir in 3 cups/9 oz/250 g of the cheddar cheese and ¾ cup/1 ½ oz/40 g of the Parmesan cheese and mix well. Season with a little salt and milled pepper.
4. Add the chopped sundried tomatoes, peas, and kale. Add the pasta and mix. Pour the mixture into a baking dish and spread so that it is even.
5. In a bowl, combine the bread crumbs and the remaining cheddar and Parmesan cheeses. Sprinkle the bread crumb mixture over the pasta and bake for about 30 minutes until golden and bubbling.

Freddy Fact

On the left, the animatronic bear is shown in a dynamic pose, with its arms raised and a wide smile. The bear is wearing a red bow tie and a red vest. The background is a dark, stylized illustration of a city at night, with buildings and lights. The text is written in a playful, handwritten style.





Glamrock Freddy's

FULLY LOADED HOT DOGS

Ready to relish on the meaty treat? Well, the recipe is also served with Glamrock Freddy's fully loaded dogs. Must have extra alongside the crispy onions, crispy bacon, and drizzled mustard and ketchup. It could almost make a hamburger food!

Ingredients

 PREPARATION TIME
10 MINUTES

 COOKING TIME
10 MINUTES

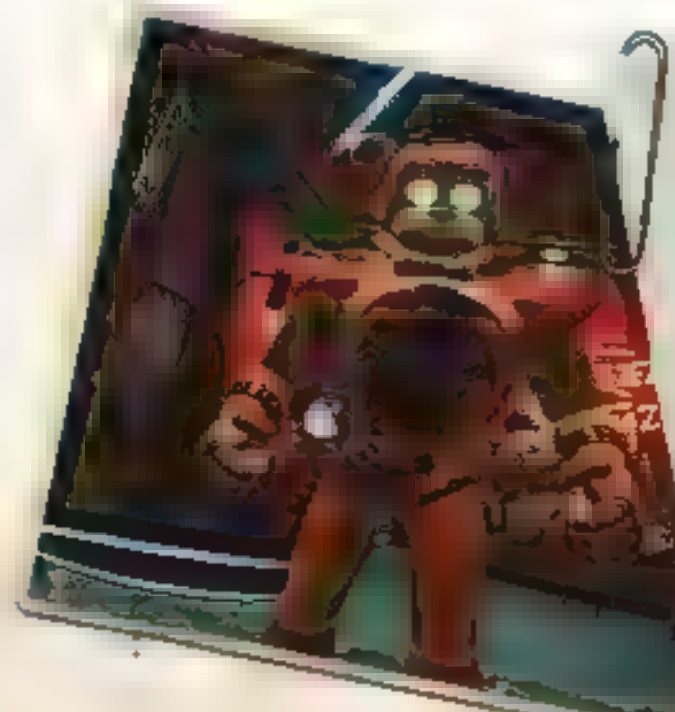
Ingredients

2 slices bacon
4 large hot dogs
4 hot dog buns
4 tbsp sauerkraut
4 tbsp crispy onions
American mustard
Ketchup

FOR THE GHERKIN RELISH

2-3 medium gherkins, finely chopped
5 pickled jalapeños, finely chopped
1/2 small red onion, finely chopped
1 tsp honey
1 tsp whole-grain or Dijon mustard
1/2 tsp chopped dill

1. To make the relish, mix all the prepared ingredients in a bowl.
2. Heat a griddle pan over high heat. Add the bacon slices and cook for a few minutes until crisp. Remove the bacon slices from the griddle and allow to cool, then chop them into small pieces.
3. Turn the heat under the griddle down to medium and place the hot dogs on it. Heat the hot dogs through, turning them occasionally.
4. Open the buns and fill each with a tablespoon of the sauerkraut, then top each with a hot dog. Spoon some gherkin relish, crispy bacon bits, and crispy onions over the hot dogs and drizzle with mustard and ketchup.



Hitching a ride inside Freddy's belly compartment has been a real lifesaver! Just make sure he's got a full charge first!





Balloon Boy's

CHICKEN & CHORIZO FAJITAS

Balloon Boy is the "hiding" crowd when it says these classic fajitas will keep the whole family happy. They're easy to make and will leave you up for your next eating time encounter.

PREPARE AND COOK TIME



20 MINUTES



COOKING TIME
12-15 MINUTES

WHAT YOU WILL NEED

4 tbsp olive oil

1 large chicken breast, thinly sliced

¼ cup/1 ½ oz/50 g chorizo sausage, roughly chopped

1 small red onion, sliced

½ yellow bell pepper, seeded and cut into strips

2 tsp fajita seasoning

1 tbsp chopped cilantro/coriander

TO SERVE

4 flour tortillas

Lime wedges, for squeezing

Pickled jalapeños, chopped

Arugula/rocket

Small handful cilantro/coriander

Sour cream

1. Heat a large frying pan or wok over medium-high heat. Add 2 tbsp of olive oil to the pan and fry the chicken slices until seared all over and starting to brown. Remove the chicken from the pan and put onto a plate.
2. Now add the remaining olive oil and fry the chorizo, onion, and pepper for 3-4 minutes until they start to soften. Add the chicken back to the pan along with the fajita seasoning and toss everything together. Cook for another minute, then stir in the chopped cilantro and spoon into a serving bowl.
3. Heat the tortillas in a dry pan until you have a little color on them.
4. Serve the chicken filling with the tortillas. Squeeze a little lime juice on them, and top with some jalapeños, arugula, cilantro, and a dollop of sour cream. Enjoy.







Bonnie's Buddha BOWL

The Bonnie Bowl is certainly an intriguing place, but forget about that and take on the Bonnie-inspired Buddha Bowl instead. This popular offering is a traditional vegetarian dish loaded with several foods and served cold. Enjoy!

MAKES 2



PREPARATION TIME
40 MINUTES



COOKING TIME
70 MINUTES

INGREDIENTS

3 1/2 oz/100 g firm tofu, cut into bite-size chunks
2 tbsp olive oil
1 tbsp maple syrup
1 tbsp soy sauce
1/2 cup/3 1/2 oz/100 g drained canned chickpeas
1 tsp dry harissa spice mix
1 small red onion, thinly sliced
1 tbsp rice wine vinegar
1 tsp sugar
2 cups/9 oz/250 g cooked brown rice
1 medium zucchini/courgette spiralized (or sliced, if you prefer)
1/2 cup/2 oz/60 g cooked broccoli
5 radishes, sliced
1/2 cup/2 handfuls of baby spinach
1/2 cup/3 1/2 oz/100 g cooked lentils
2 tbsp hummus
Sesame, nigella, and pumpkin seeds, to sprinkle
Sriracha sauce, to drizzle
Sea salt

1. In a frying pan over medium heat, fry the tofu in 1 tbsp of olive oil until it starts to crisp. Add the maple syrup and soy sauce and continue cooking until glazed, turning frequently and starting to turn sticky. Remove from the pan and leave to cool.
2. Wash the pan and place back on the heat. Add the last of the olive oil and fry the chickpeas over high heat until they start to blister and char. Remove from the heat, add the harissa to the pan, toss the chickpeas to coat them, and leave to cool.
3. Place the red onion into a small bowl and toss with the rice wine vinegar and sugar. Leave to the side.
4. When assembling a Buddha bowl, it's important to keep all the ingredients separate in their own little piles. Divide the rice between the two bowls. Sprinkle the zucchini with a little salt and place onto the rice, dividing it evenly between the bowls. Add the broccoli, radishes, baby spinach, tofu pieces, chickpeas, lentils, and pickled red onions on top.
5. Add a spoonful of hummus to the center of each bowl. Sprinkle some pumpkin, nigella, and sesame seeds on top, then finish with a generous drizzle of the sriracha sauce.







Glamrock Chica's

Breakfast Best

While the Pizzaplex is well known for its pizzas, burgers, and other marvelous meals, you may think breakfast doesn't feature much on the menu.

Not so, and this section serves up a few early-morning recipes to get your day off to a great start. After spending the night in this place, that's got to be a good thing!



EGGS BENEDICT

with Glamrock Glamour



SERVES 2



PREPARATION TIME
30 MINUTES



COOKING TIME
20 MINUTES

WHAT YOU WILL NEED

2 tbsp white wine vinegar
1 tbsp olive oil
 $\frac{1}{2}$ cup/ $3\frac{1}{2}$ oz/100 g chorizo,
chopped
10 cherry tomatoes, halved
4 eggs
2 English muffins

FOR THE AVOCADO SALSA

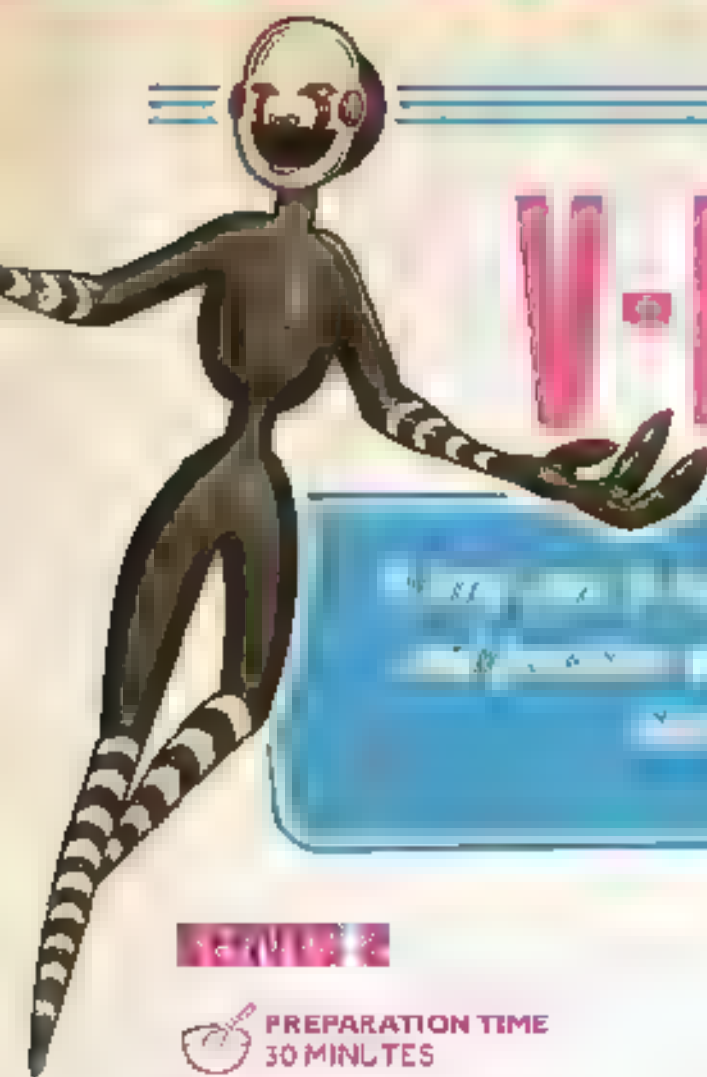
1 ripe avocado
1 tbsp red onion, finely chopped
1 tsp chopped cilantro/coriander,
plus extra to serve
Squeeze of lime juice
Salt and black pepper

FOR THE HOLLANDAISE

$\frac{1}{2}$ cup/ $4\frac{1}{2}$ oz/125 g butter
• 2 egg yolks
2 tsp white wine vinegar
A squeeze of lime juice and
a little zest
 $\frac{1}{2}$ tsp chipotle paste

1. Fill a large saucepan, big enough to hold 4 eggs, about 2–2½ inches/5–6 cm deep with water. Add the white wine vinegar and bring to a steady simmer. Reduce to the lowest heat.
2. While the water is heating, make the spicy hollandaise sauce. Melt the butter in the microwave. Put the egg yolks, vinegar, and lime juice and zest in a blender and mix for about 10 seconds. While still blending, slowly pour the melted butter into the egg mixture, making sure the whey (the white stuff at the bottom of the bowl) doesn't go in. When all the clear butter has been used, add the chipotle paste, blend for 2 seconds to mix, then pour the sauce into a serving bowl.
3. Heat the olive oil in a frying pan and add the chorizo and tomatoes. Cook over medium heat until the chorizo has crisped. Leave to one side.
4. For the avocado salsa, scoop the avocado flesh into a bowl. Add the red onion, cilantro, and a squeeze of lime juice, and season with salt and pepper.
5. Carefully crack the eggs into the hot water and leave to cook for about 3 minutes. You want a runny yolk but the whites to set.
6. Cut the muffins in half, then toast them and place onto serving plates. Divide the avocado salsa between the muffins, followed by the chorizo and tomato mixture. Lift the eggs out of the water with a slotted spoon and drain briefly. Place the eggs onto the muffins, pour the hollandaise sauce over the eggs, and serve with a little extra cilantro.





The Puppet's

V-EGG-IE BENEDEICT

RECIPE



PREPARATION TIME
30 MINUTES



COOKING TIME
20 MINUTES

WHAT YOU WILL NEED

- 2 tbsp white wine vinegar
- 1 1/2 tbsp/2/3 oz/20 g butter
- 3/4 cup/3 1/2 oz/100 g mushrooms, roughly sliced or chopped
- 1 1/4 cups/2 1/2 oz/80 g kale/cavolo nero
- 4 eggs
- 2 English muffins

FOR THE HOLLANDAISE SAUCE

- 1/2 cup/4 1/4 oz/120 g butter
- 2 egg yolks
- 1 tsp white wine vinegar
- Squeeze of lemon juice
- 1 tsp chopped chives, dill, or parsley
- Salt and black pepper

1. Fill a large saucepan, big enough to hold 4 eggs, about 2-2 1/2 inches/5-6 cm deep with water. Add the white wine vinegar and bring to a steady simmer. Reduce to the lowest heat.
2. While the water is heating, make the hollandaise sauce. Melt the butter in a bowl in the microwave. Put the egg yolks, vinegar, and a squeeze of lemon juice in a blender and season with a little salt and pepper. Mix for about 10 seconds, then while still blending, slowly pour the melted butter into the egg mixture, making sure the whey (the white stuff at the bottom of the bowl) doesn't go in. When all the clear butter has been used, add the herbs, blend for 2 seconds to mix, then pour the sauce into a serving bowl.
3. In a separate pan, melt the 1 1/2 tbsp/2/3 oz/20 g of butter and add the mushrooms and kale. Cook until wilted and the mushrooms start to color, then season with salt and pepper.
4. Carefully crack the eggs into the hot water and leave to cook for about 3 minutes. You want a runny yolk but the whites to set.
5. Cut the muffins in half, then toast them and place onto serving plates. Divide the mushroom and kale mix between the muffins. Lift the eggs out of the water with a slotted spoon and drain briefly. Place the eggs onto the muffins. Pour the hollandaise sauce over the eggs and serve.





EXHIBIT 1



WANG, Y. AND J. C. CHEN 2000

Maple syrup, to serve

1. Melt the butter in a small pan, then add $\frac{2}{3}$ cup/ $3\frac{1}{2}$ oz/100 g of the blueberries and cook until slightly soft. Leave to cool.
2. In a large bowl combine the flour, baking powder, and salt. Make a well in the center and crack in the egg. Pour in the milk and whisk until you have a smooth batter, then fold in the cooled blueberries.
3. Heat 1 teaspoon of vegetable oil in a large nonstick frying pan over medium heat. Drop large spoonfuls of the batter into the pan, spacing them out—you should be able to cook three pancakes per batch. Cook them until small bubbles appear on the surface, then flip the pancakes over and cook for another 30 seconds or until golden and cooked through. Keep the pancakes warm while you repeat the process to cook the rest of the batter.
4. Serve the pancakes with the remaining blueberries and maple syrup.

Freddy Fact

Candy of course!



Don't be duped by the
sleepylooking images of
Moondrop, because he's
a nightmare animatronic
during the dark!







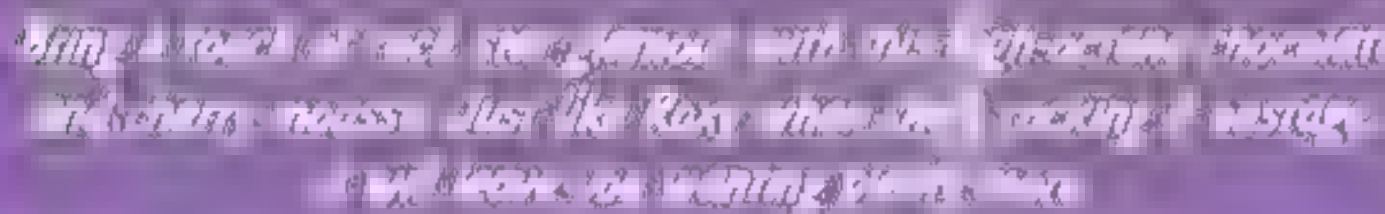


Roxanne Wolf's *Sweet Things*

With the trials and tribulations of a trip to the Pizzaplex, it's common to begin yearning for home sweet home. Pay attention to the following delicious desserts and your home really will become a place of tasty after-dinner treats. Roxanne Wolf is always on the hunt for a sweet treat!



Roxanne Wolf's CHOCOLATE & CHERRY MOUSSE



SERVES 4



PREPARATION TIME
35 MINUTES



COOKING TIME
5 MINUTES

WHAT YOU WILL NEED

1 1/4 cups/7 oz/200 g milk chocolate

Finely grated zest of 1 orange

4 large eggs, separated

2 1/2 tbsp/1 oz/30 g sugar

Scant 1 cup/7 fl oz/200 ml heavy/
double cream

4 tbsp cherry jam

Handful of milk chocolate
malted candies

You will need 4 serving glasses or small bowls.

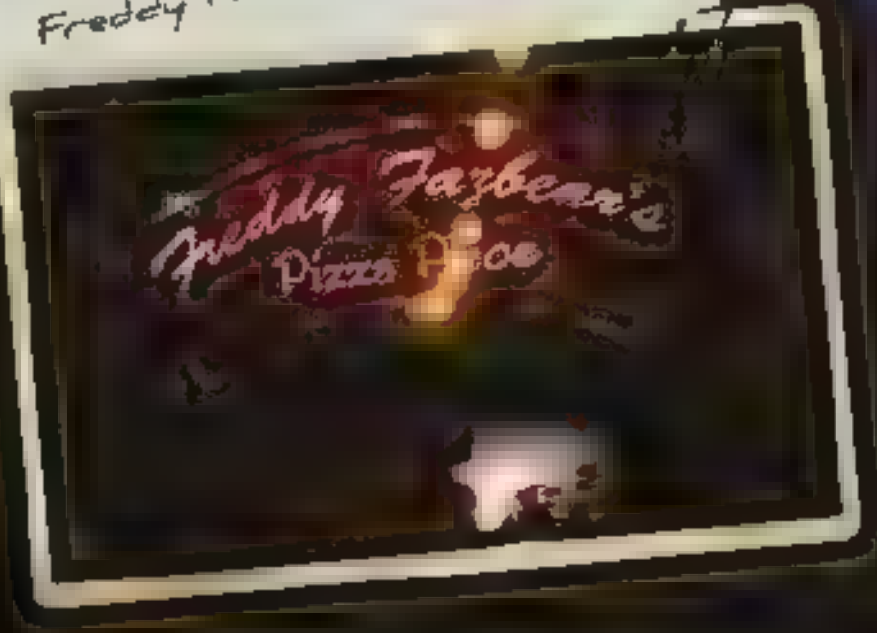
1. Put the chocolate in a heat-resistant bowl and set over a pan of barely simmering water, making sure the water is not in contact with the bowl. Once melted, leave the chocolate until it's cool but still runny, then stir in the orange zest.
2. Whisk the egg yolks and sugar together until light in color. Pour in the cream and whisk until you have soft peaks. Don't overwhisk or the mousse will become heavy.
3. In a separate grease-free bowl, whisk the egg whites until very stiff.
4. Fold the cooled chocolate into the cream mixture, then gently fold in the egg whites, making sure not to beat the mixture. You want to keep as much air in it as possible.
5. Fill your glasses half full, then add a tablespoon of the cherry jam to each glass. Top with more mousse and put the glasses in the fridge to set for at least an hour.
6. Before serving, crush the milk chocolate malted candies and sprinkle the crumbs over the mousse.

Freddy Fact

There's nothing more fun than
the motor mayhem of Roxy Raceway is
the place to be. You'll be a winner
if you win!



If you can get all three upgrades
for Freddy and return to
the Raceway, you'll find an
underground passage that leads
to the ruins of the original
Freddy Fazbear's Pizza Place!



PIRATE PLUNDERBAR

Endorsed by Foxy

Don't let Foxy's fierce pirate persona fool you, he's cunning, strategic, and capable of turning top-notch treat bars into Plunderbar. And, in any case, like Jack Sparrow, he does use his hook.

MAKES 9+ PLUNDERBARS

PREPARATION TIME
35-40 MINUTES

WHAT YOU WILL NEED

1/2 cup/5 1/2 oz/150 g light corn syrup/golden syrup

1/2 cup/6 oz/175 g smooth peanut butter

5 cups/4 1/4 oz/120 g rice cereal

FOR THE TOPPING

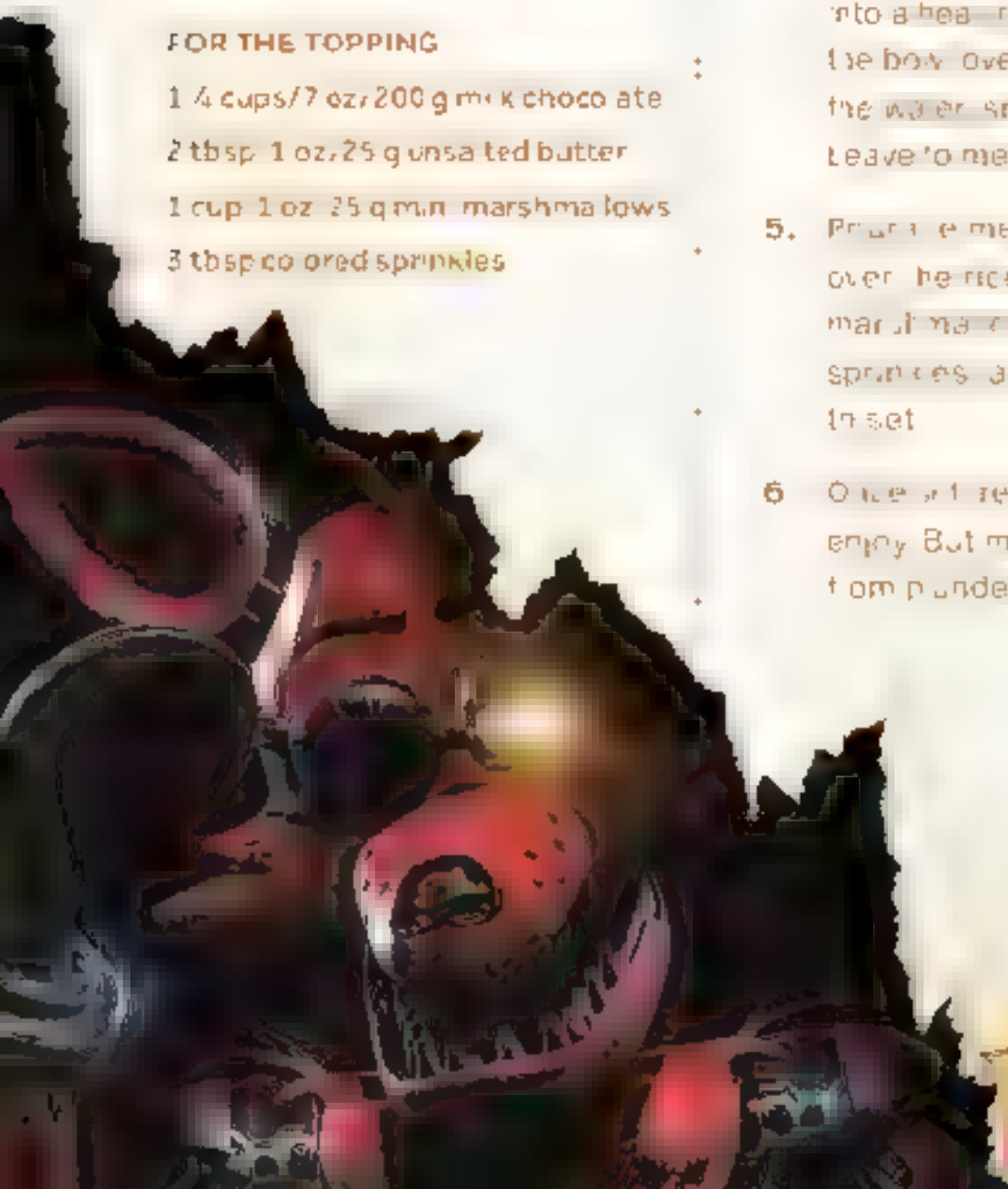
1/4 cups/7 oz/200 g milk chocolate

2 tbsp/1 oz/25 g unsalted butter

1 cup/1 oz/25 g mini marshmallows

3 tbsp colored sprinkles

1. Grease an 8 in/20 cm square cake pan with butter or line with parchment paper.
2. Put the syrup and peanut butter in a saucepan and, on low heat, stirring often until you have a smooth sauce. Fold in the rice cereal, making sure all the crisps are coated with the sauce.
3. Pour the mixture into the prepared pan, press it into the pan with the back of a spoon to firm. Put in the fridge to set.
4. Place a small saucepan of water over low heat. Break the chocolate into small pieces and place into a heat-resistant bowl with the butter. Set the bowl over the hot water, making sure the water isn't in contact with the bowl. Leave to melt, then cook slightly.
5. Pour the melted coating to drizzle over the rice cereal, arrange the mini marshmallows on top, then add the sprinkles and push back into the fridge to set.
6. Once set, remove from the pan, slice and enjoy. But make sure you stop other pirates from plundering your delicious dessert bars.





Freddy Fudgebar

CHOCOLATE FUDGE BROWNIES



MAKES 12



20 MINUTES



35 MINUTES

WHAT YOU WILL NEED

$\frac{1}{2}$ cup/6 oz/175 g unsalted butter,
plus extra for greasing

2 chocolate, caramel, and nougat
snack bars, roughly chopped

6 $\frac{1}{2}$ oz/180 g bittersweet/dark
chocolate, roughly broken

3 large eggs

1 $\frac{1}{2}$ cups/12 oz/350 g sugar

1 tsp vanilla extract

Scant 1 cup/4 $\frac{1}{2}$ oz/125 g
all-purpose flour

1 tsp baking powder

Heaped $\frac{1}{2}$ cup/1 $\frac{1}{2}$ oz/40 g
cocoa powder

$\frac{1}{4}$ cup/3 $\frac{1}{2}$ oz/100 g toasted
hazelnuts, chopped

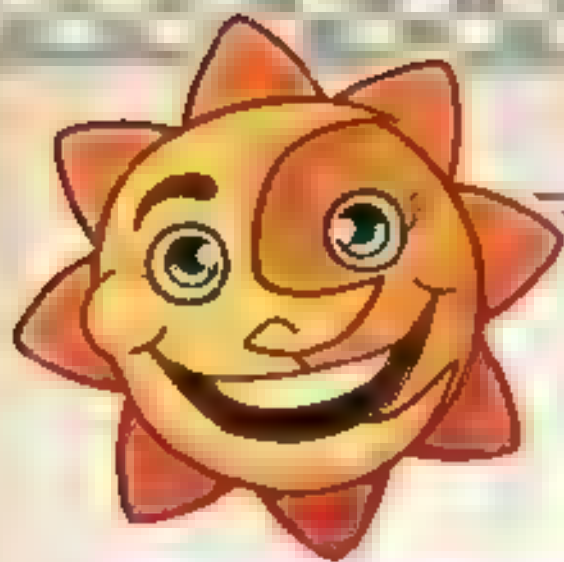
1. Heat the oven to 350°F/160°C/gas 4. Grease an 11 x 8 inch/28 x 20 cm baking dish and line with parchment paper
2. Put butter, chopped snack bars, and chocolate in a heat-resistant bowl and set over a pan of barely simmering water, making sure the water is not in contact with the bowl. Stir occasionally until you have a smooth sauce, then remove from the heat.
3. In a large bowl, whisk the eggs and sugar together until light and fluffy. Fold the cooled chocolate mixture and the vanilla into the eggs. Sift in the flour, baking powder, and cocoa, then add half the hazelnuts and fold everything together
4. Pour the batter into the prepared baking dish and sprinkle the remaining hazelnuts. Bake for 25–30 minutes until a skewer comes out almost clean—you still want it slightly gooey. Leave to cool completely before removing from the dish
5. Slice the brownie into 12 pieces to serve. These will keep for 4–5 days in an airtight container

Freddy Fact

These brownies are endorsed by Freddy.
They're the perfect treat for a quick and easy
dessert that won't keep you from your next
adventure.







Sunnydrop's Energy Balls

1. Put all the ingredients except the granola into a food processor and blend until you have a thick sticky mixture.

2. Put the granola into a freezer bag and, using a rolling pin, crush into crumbs. Place the granola crumbs into a shallow bowl.

3. With slightly oiled hands, scoop bite-sized portions of the mixture and roll into balls. Fully coat each ball by rolling them in the crushed granola. These balls can be stored in an airtight container for up to a week.

MAKES 12



PREPARATION TIME
25 MINUTES

WHAT YOU WILL NEED

1 cup/5 1/2 oz/150 g Medjool dates

1 1/4 cups/5 1/2 oz/150 g nuts
(walnuts, pecans, cashew, or a
mix of all three)

2 1/2 tbsp/2 1/2 oz/20 g chia seeds

2 1/2 tbsp/1 3/4 oz/50 g pumpkin
seeds

2 1/2 tbsp/1 oz/25 g sunflower
seeds

1/4 cup/1 1/4 oz/50 g dried
cranberries

1 tbsp honey

4 tbsp cocoa powder

1 tsp vanilla extract

Juice and zest of 1 orange

1 oz/30 g dried shredded/
desiccated coconut

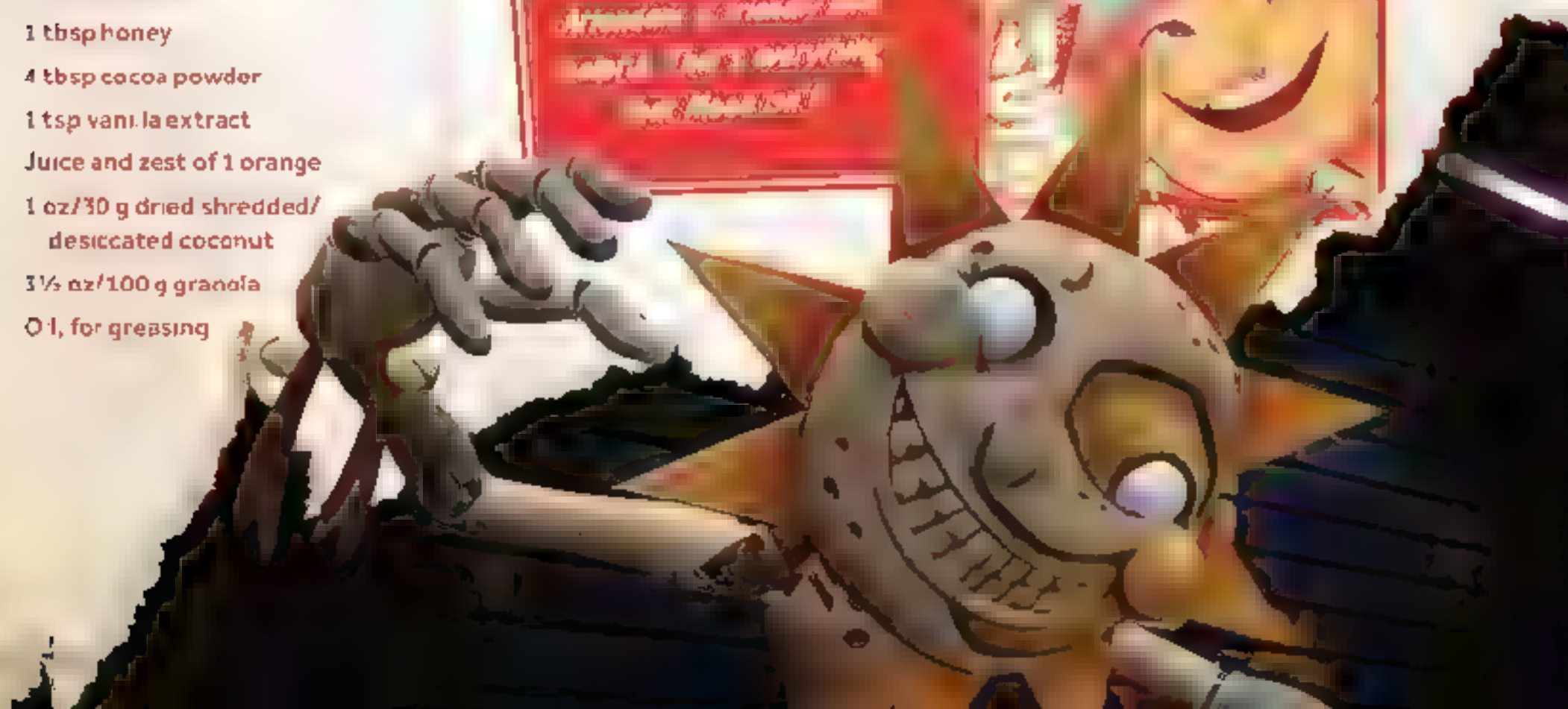
3 1/2 oz/100 g granola

Oil, for greasing

1. Put all the ingredients except the granola into a food processor and blend until you have a thick sticky mixture.
2. Put the granola into a freezer bag and, using a rolling pin, crush into crumbs. Place the granola crumbs into a shallow bowl.
3. With slightly oiled hands, scoop bite-sized portions of the mixture and roll into balls. Fully coat each ball by rolling them in the crushed granola. These balls can be stored in an airtight container for up to a week.

Freddy Fact

Energy balls are a great snack for on-the-go. They are easy to make and can be stored for up to a week. They are also a great way to use up leftover ingredients.



good
vibes





RASPBERRY & WHITE CHOCOLATE MR. CUPCAKES

Mr. Cupcakes is a fun and easy recipe for kids to make. It's a great way to introduce them to baking and the joys of creating something delicious. The recipe is simple and uses common ingredients, making it perfect for a family activity. The cupcakes are not only tasty but also look like little characters, which adds to the fun. The icing is a simple glaze that can be decorated with various toppings. The recipe is a great way to teach kids about measurements and following instructions. The final result is a delicious treat that everyone will enjoy.

MAKES 12



PREPARATION TIME
40 MINUTES



COOKING TIME
25 MINUTES

WHAT YOU WILL NEED

1 cup/4 1/4 oz/120 g fresh raspberries
2 1/2 cups/10 1/2 oz/300 g all-purpose/ plain flour
1 tsp baking powder
1 cup/7 oz/200 g sugar
Pinch of salt
Scant 1/2 cup/3 1/2 fl oz/100 ml sour cream
2 large eggs, beaten
Scant 1/2 cup/3 1/2 fl oz/100 ml milk
Scant 1/2 cup/3 1/2 fl oz/100 ml vegetable oil
1 tsp vanilla extract
1/2 cup/3 1/2 oz/100 g white chocolate chunks

FOR THE ICING

1/2 cup/1 oz/30 g fresh raspberries
1 tbsp lemon juice
1/2 tsp vanilla extract
1 cup/5 1/2 oz/150 g confectioner's/ icing sugar

FOR DECORATION

Edible googly eyes

1. Preheat the oven to 350°F/180°C/gas 5 and, if you don't have a nonstick muffin tin, grease a 12-hole muffin pan.
2. Place the raspberries in a bowl, add 1 tablespoon of the flour and toss so the raspberries are coated in the flour. Set aside.
3. Sift the rest of the flour and the baking powder into a mixing bowl and add the sugar and salt.
4. In a separate bowl, whisk together the sour cream, eggs, milk, vegetable oil, and vanilla extract. Pour the milky egg mixture into the flour and mix until you have a smooth batter. Gently fold in the raspberries and white chocolate.
5. Divide the mixture between the holes of the muffin pan. Bake for 20–25 minutes until risen and golden. Leave to cool completely in the pan before removing.
6. While the muffins are cooling, make the icing. Press the raspberries through a fine mesh strainer/sieve into a bowl, discarding the bits. Stir in the lemon juice and vanilla. Add half the confectioner's sugar and stir until fully incorporated. Add the rest of the sugar slowly, a tablespoon at a time, until you have the consistency you want.
7. Once the cakes are cool, spoon a tablespoon of the icing over each one, letting it drip down the sides. Leave the icing to set for 10 minutes before adding googly eyes.



Dancing Rabbit Lady's

SIZZLING CHURROS



MAKES ABOUT 15



PREPARATION TIME
20 MINUTES



COOKING TIME
30 MINUTES

WHAT YOU WILL NEED

½ cup/4 fl oz/125 ml whole milk

2 tbsp/1 oz/30 g butter

1 tbsp sugar

Pinch of salt

1 tsp vanilla extract

1 cup plus 2 tbsp/5½ oz/150 g
all-purpose/plain flour

2 large eggs

Vegetable or sunflower oil,
for frying

FOR THE COATING

1 tbsp sugar

1 tsp ground cinnamon

FOR THE EASY CHOCOLATE SAUCE (optional)

½ cup/4 fl oz/125 ml heavy/
double cream

2 tbsp/1 oz/25 g butter

1 tbsp sugar

¼ cup/1½ oz/50 g dark chocolate

You will need a piping bag fitted with a star-shaped tip/nozzle and a pair of scissors.

1. Put the milk, butter, sugar, and salt into a saucepan and gently heat. Add the vanilla and bring to a boil. Remove the pan from the heat and beat in the flour with a wooden spoon until you have a lump-free dough. Cool for 15 minutes.
2. While the mixture is cooling, make the chocolate sauce, if you're using. Put the heavy cream, butter, and sugar into a saucepan and gently heat. Place the chocolate into a microwavable bowl and heat in 5 second increments until melted. Remove the cream from the heat and stir in the melted chocolate to make a smooth sauce.
3. Combine the sugar and cinnamon for coating in a bowl and set aside.
4. Once the batter has cooled, beat in the eggs, making sure they are fully incorporated. Spoon the thick dough into a piping bag fitted with a star tip/nozzle.
5. Pour the oil into a heavy deep-sided pan to a depth of about 2 inches/5 cm. Using a kitchen thermometer, heat the oil to 350°F/180°C. You can also do this in a deep fryer.
6. Pipe the batter straight into the hot oil and, as you pipe, use scissors to snip through the dough at roughly 4-inch/10-cm intervals to create the churros. Cook a few at a time, frying each batch for about 2 minutes, and turning over after a minute, until they are golden and crisp. Remove the churros from the oil with a slotted spoon and drain onto paper towels/kitchen roll, then toss in the cinnamon sugar to coat.
7. Eat while hot and serve with the warm chocolate sauce if you are using.







Montgomery Gator's

BEVERAGES

Running around the Pizzaplex arcade is definitely thirsty work. While animatronics rarely stop for liquid refueling, human visitors need hydration of the highest order. Cans of Sodaroni (a weird pepperoni-flavored drink) can be spotted everywhere, but a more sophisticated and enjoyable selection of beverages are about to be revealed. Cheers!

Monty Green GREEN WITH ENVY!



SERVES 2

 **PREPARATION TIME**
10 MINUTES

WHAT YOU WILL NEED

1 apple, cored
1 banana, peeled
1 tsp grated fresh ginger
Small handful of spinach
Small handful of kale
1 tbsp chia seeds
¼ cucumber
15 mint leaves
Juice of 2 limes
3 ice cubes
Scant 1 cup / 7 oz / 200 ml
apple juice, plus extra
if needed
1 tbsp honey

1. Place all ingredients into a blender and blend until smooth
2. If it feels thick, add more apple juice. Serve right away. This is certainly a boost you need first thing in the morning



Monty Mystery Mix
is a strange green
pizza-topping gloop,
which can be used
to lure—and finally
destroy—Chica.
Mean and green!



SUPERSTAR DAYCARE

Strawberry Shake

SERVES 2



PREPARATION TIME
5 MINUTES

WHAT YOU WILL NEED

1½ cups/9 oz/250 g
strawberries, sliced

1 tsp sugar

1½ cups/10 fl oz/300 ml milk,
plus extra if needed

2 scoops vanilla ice cream

1 tbsp chia seeds

TO SERVE (optional)

Scant ½ cup/3½ fl oz/100 ml
whipping cream

1 tsp colored sprinkles

1. Put the sliced strawberries into a bowl with the sugar, mix, and let soften for 15 minutes
2. Put the strawberries into a blender and add the milk, ice cream, and chia seeds. Blend until smooth, adding a little more milk if it's too thick
3. Serve in two chilled glasses, topped with whipped cream and colored sprinkles if you are using.

Keep clear of the flashlight-
tastic security bots around
Superstar Daycare. These
machines are 100 percent
party poopers





FRUITY COVE COOLER

SERVES 2

 PREPARATION TIME
10 MINUTES

WHAT YOU WILL NEED

1 small pineapple, skin removed
and flesh chopped
1½ cups/10 fl oz/300 ml coconut
water
2 passion fruits
Juice of 1 lime
1 tbsp honey
¼ cup/1½ oz/50 g ice, plus extra
to serve

TO GARNISH

10 mint sprigs
Lime wedges

1. Put the prepared pineapple, coconut water, passion fruit pulp, lime juice, honey, and ice into a blender. Blend on full power until you have a smooth drink
2. Take two long glasses and add a few ice cubes to each. Pour the cooler into the glasses and stir in the mint sprigs and a couple of lime wedges





SODARONI

Slushy

SERVES 2



PREPARATION TIME
5 MINUTES

1. Put all the ingredients in a blender and blend until smooth and slushy.
2. Pour into two glasses and enjoy.

WHAT YOU WILL NEED

9 oz/250 g frozen raspberries

Juice of 1 large lemon

Scant $\frac{1}{2}$ cup/ $3\frac{1}{2}$ fl oz/100 ml
sparkling water

Scant $\frac{1}{2}$ cup/ $3\frac{1}{2}$ fl oz/100 ml
cranberry juice

$\frac{1}{4}$ cup/ $5\frac{1}{2}$ oz/150 g ice

1 tbsphoney





119



MELON MELTDOWN

MAKES 2

 PREPARATION TIME
10 MINUTES

WHAT YOU WILL NEED

$\frac{1}{2}$ cup/7 oz/200 g watermelon,
seeds removed

1 tbsp honey

5 mint leaves

Juice of 2 limes

$1\frac{1}{2}$ cups/10 fl oz/300 ml soda
water, chilled

TO SERVE

ice, for the glasses

2 tbsp grenadine (optional)

Extra mint leaves

2 slices lime

2 small watermelon wedges

1. Put the watermelon in a blender with the honey, mint leaves, and lime juice and blend until smooth. Add the soda water and blend for another couple seconds.
2. Add ice to two tall glasses, top with the watermelon drink, and pour in the grenadine, if using. Garnish each glass with mint leaves, a watermelon wedge, and a slice of lime. Serve immediately.

Freddy Fact





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Thai sweet chill sauce

Chica's Ultimate Thai
Chicken Burger 56

tofu

Bonnie's Buddha Bowl 86

tomato ketchup

Foxy's Quick 'n' Easy BBQ Sauce 68

tomatoes

Bonnie's Ultimate Burger with Crispy
Buttermilk Onions 30

Easy Plex Pizza Sauce 15

Eggs Benedict with Glamrock
Glamour 90

Glamrock Freddy's Mac 'n'
Cheese 80

Lefty's Meat Bite Skewers 34

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Pico de Gallo 36

Tomato Sauce 32

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El Chip's Fully Loaded Tortillas 36

tortilla wraps

Balloon Boy's Chicken & Chorizo
Fajitas 84

Fazcade Pulled Pork Quesadillas 76

V

vanilla ice cream

Superstar Daycare Strawberry
Shake 114

W

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Stage Fright Salmon Patty Sub 42

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Monty's Mouthwatering Melon

Meltdown 120

Worcestershire sauce

Bonnie's Burgerlicious Burger
Mix 28

Foxy's Quick 'n' Easy BBQ Sauce 68

Y

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Balloon Boy's Chicken & Chorizo
Fajitas 84

Z

Zingy Mayo 42

Zingy Salmon Lemongrass
Skewers Bonnie Style 46

zucchini/courgette

Bonnie's Buddha Bowl 86

Funtime Foxy's 3-Cheese Veggie
Surprise 18



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REAL SOON!



LET'S GET COOKING!

Delight in over 40 tasty recipes inspired by the hit *Five Nights at Freddy's* games, with gorgeous, eye-popping photography. From Freddy Fazbear's Pepperoni X-Press and Chica's Ultimate Thai Chicken Burger, to Foxy's Fruity Cove Cooler and El Chip's Fully Loaded Tortillas, *The Official Five Nights at Freddy's Cookbook* is packed with mouthwatering recipes (including vegan and vegetarian options) that are hauntingly delicious.



THERE'S MORE
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